



# Christmas Day Menu

£90 per head for adults - £45 per head for kids under 12  
For small children & babies, ask the manager for one course options

*(PB) Plant based | (DIF) Dairy free ingredient | (GIF) Gluten free ingredient*

## PRE-STARTER

Spiced butternut squash soup, herb oil (PB)

## STARTERS

Cornish crab & tiger prawn salad  
Endive, chives, pink grapefruit, cos, lemon mayonnaise

Duck liver parfait  
Confit onion & sherry marmalade, frisée, toasted sourdough

Smoked gravadlax  
Pickled beetroot, horseradish crème fraîche, watercress, dill, lemon

Salt baked beetroot salad  
Smoked aubergine purée, cumin, pomegranate, pickled carrot, green chilli (PB) (GIF) (DIF)

## MAINS

Roast Norfolk bronze turkey  
Roast potatoes, sprouts, pigs in blankets, roast carrots, bread sauce & turkey gravy

Roasted sirloin of Herefordshire beef  
Roast potatoes, sprouts, chestnuts, roast carrots, Yorkshire pudding & red wine gravy

Grilled whole lemon sole  
Confit potatoes, tenderstem broccoli, brown butter, capers, chive, parsley, lemon

Sweet potato, lentil & mushroom Wellington  
Roast potatoes, sprouts, glazed carrots, vegan gravy (PB)

## PRE DESSERT

Lemon posset  
Earl grey prunes, honey crumble

## PUDDINGS

Christmas pudding  
Brandy butter, vanilla custard

Valrhona chocolate pot  
Honeycomb, crème fraîche

Sticky toffee pudding  
Toffee sauce, vanilla ice cream (v)

Cheeseboard  
Stilton & Lincolnshire poacher, crackers & chutney

## AFTERS

Mince pies



AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU