



Christmas Day

MENU

STARTER

Smoked venison carpaccio with truffle aioli, herb salad
sulphites, egg

Blue cheese & walnut tart royale with truffle honey (V)
nuts, egg, gluten

Smoked Balik salmon, crème fraîche, herb salad
fish, sulphites, gluten

Roasted chestnut soup (VV)
No known allergies

MAIN COURSE

Roasted turkey with traditional accompaniments, roast potatoes,
brussel sprouts, chestnuts, savoy cabbage and pigs in blankets
gluten, milk, sulphites

Pan fried sea bass with crushed new potatoes, lobster sauce
fish, milk, crustacean, sulphites

Slow roasted shoulder of lamb with herb crust, roasted parsnip puree,
chestnuts & pancetta, rosemary sauce
sulphites, milk

Roasted butternut squash gnocchi with winter baby vegetables (VV)
No known allergies

DESSERT

Homemade Christmas pudding with brandy custard
egg, gluten, sulphites, milk

Cheese selection
milk, sulphites, gluten

Warm frangipane with cherry ice cream
milk, gluten, egg, nuts-almonds

Coconut rice pudding with roasted pineapple (VV)
sulphites

TEA, COFFEE & MINCE PIES

Please notify your server of any specific food allergies you may have. The food and beverage team will do their best to provide you with the information that you need to help you to make your choice of food.

A 12.5% discretionary service charge will be added to your bill.