

CHRISTMAS DAY

AMUSE BOUCHE

STARTERS

Chunky vegetable, pearl barley, butter bean & wild garlic soup
with beetroot sourdough (V)

Hand picked crab & avocado tian, basil oil & sour lemon curd (GF)

Wild Boar terrine, burnt shallot puree, micro herbs, pickled
baby vegetables & haggis bon-bon

Goats cheese & sundried tomato tortellini in smoked tomato
& chilli consume (V)

MAINS

Open beef Wellington, topped with pan seared chicken livers
& smoked bacon lardons, smoked paprika potato rosti, glazed baby
vegetables & a Madeira Jus

Pan seared Halibut fillet, grilled lemon asparagus spears, confit cherry
tomatoes, roasted diced sweet potatoes, squid & caper salsa (GF)

Classic roast turkey & honey glazed gammon, chestnut & Cumberland
stuffing, duck fat roast potatoes, glazed chantenay carrots
& parsnip, bacon chipolata, Brussels sprouts & rich turkey gravy

Grilled & garlic infused butternut squash steak, double Gloucester
cheddar croquettes, roasted pine nuts, wild mushrooms, creamy
celeriac & truffle sauce (V)

DESSERT

Brandy flamed Christmas pudding, torched oranges, caramelized
pecans & rich cognac sauce (V)

Chocolate & raspberry bavaois, Amaretto & almond chocolate
sauce, raspberry sorbet

Selection of local cheeses, crackers & plum chutney (V)

Vanilla, white wine & cinnamon poached pear, ginger bread
disks, mascarpone & ginger cream

COFFEE, TEA & MINCE PIES

£70.00 per person (*pre order only*)