



CHRISTMAS DAY MENU

STARTERS

JERUSALEM ARTICHOKE VELOUTÉ (V, VEO)

Black truffle cream, crisp sage

WILD MUSHROOMS (V, VEO, GFO)

Rich confit garlic cream sauce, toasted brioche, grated truffle, lovage oil

CURED TUNA (GFO)

Dill emulsion, herb croutes, compressed cucumber

PARMESAN AND SUNDRIED TOMATO ARANCINI (V, GFO)

Macerated cherry tomatoes, tomato and basil gel

LANCASHIRE GAME TERRINE

Spiced plum chutney, toasted sourdough

MAINS

TURKEY AND CRANBERRY ROULADE (GFO)

Chestnut & sausage stuffing, pigs in blankets, herb roasted potatoes, honey glazed carrots & parsnips, creamed sprouts, rich red wine jus

FILLET OF BEEF (GFO)

Portobello mushroom, vine cherry tomatoes, winter greens, pont neuf potatoes, winter truffle & Maderia jus

ROASTED TURBOT (GF)

Pan fried new potatoes, tenderstem broccoli, saffron & leek sauce, dill oil

GOATS CHEESE & SUNDRIED TOMATO TART (V, VEO, GFO)

Roasted honey glazed root vegetables, herb roasted potatoes, basil gel

HERB-CRUSTED RACK OF LAMB (GFO)

Celeriac purée, fondant potato, cavolo nero, rosemary jus

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (V, GFO)

Brandy sauce, winter berries

DARK CHOCOLATE DELICE (V)

Salted caramel ice cream, maplecomb, cocoa glaze

LOCAL CHEESE BOARD (V, GFO)

Artisan biscuits, quince jelly, grapes

ORANGE & CINNAMON CHRISTMAS POSSET (V)

Candied orange, clove, Chantilly cream, cranberries

WHITE CHOCOLATE & VANILLA CRÈME BRÛLÉE (V, GF)

Raspberry gel, freeze-dried raspberry