

CHRISTMAS DAY

4 Courses from £110 per person



Glass of Prosecco on arrival

AMUSE BOUCHE

Beetroot tartare & whipped feta, crostini (vg)

STARTERS

Devonshire crab & smoked salmon mousse, avocado

Ribblesdale goat's curd, red chicory, pear & walnut salad (v)

Duck liver & orange parfait, confit duck rilette, toasted sourdough, onion marmalade

Jerusalem artichokes, almond sauce, golden raisins, shallot & herb salsa (vg)

MAINS

**All served with Roast vegetables, roast potatoes, Brussels sprouts,
cauliflower cheese & braised red cabbage for the table**

Roast crown of Norfolk turkey, cranberry & chestnut stuffing, pigs in blankets, gravy

Haunch of venison, smoked pancetta & cavolo nero. redcurrant, port & juniper jus

Stone bass fillet, Champagne cream, caviar, spinach, pink fir potatoes

Beetroot, spinach, pine nut & cashew wellington, vegan gravy (vg)

28 day dry-aged Hereford beef fillet, confit shallots, creamed mash,
bone marrow gravy *£10 supplement*

DESSERTS

White chocolate & cranberry, brioche & butter pudding, vanilla custard (v)

Christmas pudding, brandy cream (v)

Bourbon vanilla poached pear, oat crumble, salted caramel ice cream (v/vg)

Belgian chocolate torte, kirsch soaked cherries, Amaretto chocolate sauce,
caramelised almonds (vg)

British & Irish Cheese selection: Cashel blue, Quicke's mature Cheddar,
Somerset camembert, apple & cider chutney, apple, oatcakes (v) *£5 supplement*



We cannot guarantee the absence of traces of nuts or other allergens. If you have any allergies or specific dietary requirements, including non-gluten-containing options, please inform a member of our team before ordering. A discretionary 12.5% service charge will be added to your bill, all of which is distributed amongst our team.
(v) vegetarian | (vg) vegan