



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