

# Christmas Dinner

## Starters

### **CELERIAC & PEAR SOUP**

With Hazelnut & Rosemary Pesto & Charred Sourdough (gfo)

### **SMOKED DUCK SALAD**

Watercress, Pomegranate, Blood Orange & Toasted Walnuts (gf)

### **WILD MUSHROOM & TRUFFLE PÂTÉ**

Charred Sourdough & Fig & Onion Chutney (vg/gfo)

### **PAN SEARED SCALLOPS**

Parsnip Puree, Crispy Pancetta & Black Pudding Crumb (gf)

## Mains

### **ROAST BRONZE TURKEY**

With Pigs in Blankets, Turkey Gravy, Cranberry, Sage & Onion Stuffing (gfo)

### **MUSHROOM WELLINGTON**

Puff Pastry Filled with Portobello Mushrooms, Spinach, Rosemary & Pecans (vg)

*The Above Served With Roast Potatoes, Maple & Thyme Glazed Carrots & Parsnips, Roasted Sprouts & Chestnuts & Mulled Wine Spiced Red Cabbage*

### **BRAISED SHORT RIB**

With Bourguignon Sauce, Wholegrain Mustard & Spring Onion Mash & Kale (gf)

### **PAN FRIED SEA BREAM**

On a Crab & Brussel Sprout Risotto & Samphire (gf)

## Desserts

### **VANILLA CHEESECAKE**

Mulled Wine Poached Winter Fruits & Champagne Sorbet (vg)

### **CHRISTMAS PUDDING**

Brandy Crème Anglaise & Christmas Pudding Ice Cream

### **ESPRESSO MARTINI CHOCOLATE BROWNIE**

Espresso Martini Sauce, Clotted Cream Ice Cream (gf)

### **CHOCOLATE MOUSSE**

Blackcurrant Sorbet, Honeycomb, Blackcurrant Coulis (gf)

### **BRITISH CHEESE PLATE (+£2.5)**

A Selection of British Cheeses with Fig & Onion Chutney, Grapes & Crackers

**£35**

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

There is a discretionary 10% service charge added to your bill for parties of six or more. All above prices are inclusive of VAT.

vg - vegan | gf - gluten free | gfo - gluten free option