



CHRISTMAS DAY MENU

£40.00 PER PERSON

STARTERS

Burrata Jerusalem artichoke soup with carrot and chestnut spring roll (D,G,N,SD)

Garlic sour dough bread with wild mushroom salsify and tarragon oil (D,G,E,SD)

Roasted beetroot with coconut yoghurt dressing and herd salad (D)

MAINS

35-day Turkey Ballantine stuffed with Cumberland sausage meat (D,G,SD,N)

Salmon en Croute with chard broccoli samphire, sorrel & ginger sauce (F,D,G,E)

Soy and ginger tofu steak with black rice and pomegranate dressing (S)

DESSERTS

Christmas pudding served ice cream & brandy butter (D,G,E,SD)

Warm black treacle spiced cake with blackberry ice cream (D,G,E)

Rum baba with rum and raisin ice cream (D,G,E,SD)

Allergy key

Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)

Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

Contains alcohol * Vegetarian (V) Vegan (Ve)

If you have any specific dietary requirements or allergies, please let us know. While we will do our very best to accommodate you, unfortunately we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

A discretionary 12.5% service charge will be added to your bill. Prices are inclusive of VAT.