



Christmas Day Celebration

4 Courses 125

For The Table

Choose Three

- Devon Crab Tartlet brown crab mayonnaise, apple
- Steak Tartare Crostini
- Vegan Burrata pomegranate, chestnut crostini | PB N
- Whipped Ricotta Tart butternut squash, sage | V
- Beetroot & Rosemary Hummus crispy chickpeas, pickled chilli | PB NG

Starters

- Spiced Pumpkin Soup sage, chestnuts, sourdough | PB
- Roast Scallops orange & sage butter, Aleppo chilli, samphire
- Rare Fillet of Beef Carpaccio figs, fennel, pomegranate, olive oil
- Slow-Cooked Balsamic Shallot Tarte Tatin mushroom purée, lovage & hazelnut gremolata | PB N

Mains

All served with beef dripping roast potatoes, maple glazed roots, Brussels sprouts & pigs in blankets

- Roast Turkey Crown honey glazed gammon, duck, cranberry sauce
- Pan-Roasted Fillet of Beef celeriac purée, wild mushrooms
- Wild Mushroom Wellington truffle, celeriac purée, samphire | PB NG
- Pan-Roasted Halibut bisque sauce, mussels, fennel, samphire

Lemon Sorbet to cleanse the palate

Puddings

- Christmas Pudding brandy butter ice-cream | N
- Chocolate Brownie vanilla cream, cranberries, mixed nuts | PB N
- Bramley Apple & Fig Crumble bay-leaf custard | PB NG
- Pitchfork Cheddar, Baron Bigod, Cornish Blue quince, celery, seeded crispbreads

To Finish

Mince Pie & Coffee

Vegetarian | V Plant-based | PB Contains nuts | N Non-gluten or can be made non-gluten | NG
If you suffer from any allergies, please ask a waiter for more information.
Wild Mushroom Wellington served with vegan roast potatoes