



Christmas Day Celebration

4 Courses 140

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