Christmas Day Celebration

4 Courses 130

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