

Christmas Day Menu

Starters

French Onion Soup, Cognac, Cheese on Toast

Foie Gras and Chicken Liver Parfait, Grape, Apple & Port Chutney,
Toasted Brioche & Rocket

Roasted Portobello and Wild Mushrooms in a Garlic, Gruyere and White Wine Fondue
served on Herb Focaccia with Crispy Basil

Seared Scallops bound in a Pouilly Fuisse Sauce with Asparagus, Baby Spinach
& Pancetta, Garlic Crostini

Mains

Roast Turkey, Roast Potatoes, Chestnut Stuffing, Chipolatas,
Seasonal Vegetables & Gravy

Roast Rib of English Beef, Yorkshire Pudding, Roast Potatoes, Honey Glazed Parsnips,
Seasonal Vegetables and a Rich Red Wine Gravy

Pan-roasted Monkfish, Salmon, and Shetland Mussels , Garlic, Chilli and Coriander
Crushed Potatoes, Wok-fried Bok Choy, Thai Coconut, Lemongrass,
Star Anise and Tomato Sauce

Pithivier of Roasted Portobello Mushrooms, Barkham Blue and Baby Spinach,
Cherry Tomato and Fresh Basil Sauce

Desserts

Christmas Pudding, Brandy Sauce

Blackberry and Apple Bakewell Tart, Clotted Cream Ice Cream

White Chocolate and Raspberry Crème Brulee, Homemade Shortbread

Vanilla Panacotta, Winter Berry Compote

Cheese & Biscuits

Coffee & Pettit Fours

£70 per head

A discretionary 10% service will be added to the final bill