

# CHRISTMAS DAY

Wrapped in magic, 'tis the season's big day at last. Champagne fizzes. All the trimmings!

Join us to celebrate Christmas with a show stopping feast.

25th December, available from 11.45am with last sitting at 4pm.

**6 COURSES** £125



## CANAPÉS

**Dry aged roast beef**, horseradish crème fraiche *\*gf*

**Whiskey and maple cured trout pâté**, dill, lemon *\*gf*

**Smoked haddock croquette**, smoked herring caviar

**Oxford blue cheese mousse**, wild thyme and truffle honey *v \*gf*

**Salt baked beetroot**, pumpkin purée, sorrel *v \*ve \*gf*

## TO START

**Cauliflower velouté**, Jerusalem artichoke crisps, freshly grated Parmesan & chive *v \*gf*

**Duck liver parfait, pork and rabbit ballotine**, Armagnac jelly, toasted brioche *\*gf*

**Bloody Mary prawn cocktail, poached tiger prawns**, Bloody Mary Marie Rose, Gem lettuce, avocado and cucumber, spiced seaweed crumb

**Twice baked cheddar soufflé**, crispy leeks, truffled mornay *v*

**Pan seared king scallops**, pumpkin purée, confit new potatoes, crispy capers and sage *gf*

## MAIN EVENT

**Worcestershire free range turkey ballotine**, Yorkshire pudding stuffed with confit turkey leg, rich turkey gravy *\*gf*

**Signature beef wellington**, bordelaise sauce

**Roasted sweet potato**, wild mushroom and winter truffle pithivier, confit onion and sherry jus *ve*

**Lobster thermidor**, rich lobster and crab mornay, Parmesan crumb *\*gf*

## SERVED WITH ALL THE TRIMMINGS

**Crisp duck fat roast potatoes** *gf*

**Confit new potatoes and chive** *ve*

**Pigs in blankets**

**Mulled wine braised red cabbage** *ve gf*

**Sage roasted pumpkin, crispy sprouts** *ve gf*

**Cauliflower cheese, rich mornay sauce** *\*ve*

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## PALATE CLEANSER

**Lemon sorbet, London dry gin and parsley** *ve*

## DESSERT

**Traditional Christmas pudding**, brandy butter *\*gf \*ve*

**Craquelin choux bun**, chocolate crèmeux, dulce de leche gelato, honeycomb, cocoa nibs *v*

**St Clements Baked Alaska**, orange sorbet, Italian meringue, bucks fizz sauce *v*

**English sparkling wine and cherry trifle**, English custard, vanilla and kirsch

**Seasonal Cheese:** Cornish brie, mince pie, onion purée, artisan crackers *v \*gf*

## TEA & COFFEE

**British filter coffee and organic tea selection**, served with warm mini mince pies *v*