

Christmas Day Menu

Adults £67.50 – Children under 12 £32.50

Starters

Roast Celeriac & Roquefort Soup
Crispy mushroom tortellini, truffle foam

Smoked Duck Pastrami
Date puree, blood orange, chicory, pomegranate, smoked almonds

Seared scallops
Roasted chestnut puree, maple glazed turnips, apple jelly, bacon crisp

Crab Mousse
Smoked salmon, dried tomato, baby gem, pickled escabeche salad, salmon caviar

Main Courses

Butter Poached Turkey
Goose fat roast potatoes, crushed root vegetables, creamed cabbage & bacon,
pigs in blankets, cranberry jus

Roast Halibut Supreme
Confit roscoff onion, saffron potatoes, bois boudran sauce, clams, sea herbs

Duo of beef
Crispy braised shin, fillet medallion, roasted onion puree, kale, pomme anna, treacle
glazed parsnip, bordelaise sauce

Venison Loin
Red cabbage puree, dauphinoise potatoes, cavolo nero , roast pear, jus

Pithivier
Broccoli, blue cheese & cep mushroom, assorted beetroots, wilted spinach, tarragon
hollandaise.

Desserts

Traditional Christmas Pudding
Tonka bean and brandy sauce, berry compote

Mincemeat & Frangipane Tartlet
Clotted cream, cassis coulis

Mulled Berry Soufflé
vanilla pod ice cream

Chocolate fondant
Iced mocha parfait, caramel praline, brandy snap

Cheeses
Stilton, Bowland Lancashire, Brie
Fig jam, grapes, celery & biscuits

Before you order please inform staff of any food allergies & intolerances

