

Christmas Day Menu

Starters

Oyster & Gin Cured Smoked Salmon (GFa)
Red Wine Mignonette
Lobster Bisque
Cremè Fraiche and Chives

Chicken Parma Terrine (GFa)
Pickled Wild Mushrooms, Crusty Bread and Basil Emulsion
Goats Cheese and Baked Beetroot (VEa)
Chestnut Purèe and Crispy Rye

Mains

Traditional Turkey Crown (GFa)

Chestnut Stuffing, Pigs in Blankets, Roast Potatoes, Savoy Cabbage, Glazed Carrots, Yorkshire Pudding and Cranberry Jus

Vegetarian Nut Roast (GFa) (VEa)

Roast Potatoes, Savoy Cabbage, Glazed Carrots, Yorkshire Pudding and Cranberry Jus

Slow-Braised Lamb Shank

Creamed Potatoes, Glazed Carrots and Red Wine Jus

Grilled Swordfish (GF)

Clams, Capers, Fine Beans and Olive Brown Butter

Desserts

Christmas Pudding
Brandy Sauce
Sticky Toffee Pudding
Ice Cream
Burma Baklava

Vanilla Ice Cream and Pistachio Sauce



(V) - Vegetarian (Ve) - Vegan (VEa) - Vegan Alternative (GF) - Gluten-free (GFa) - Gluten-free alternative
Please beware that all of our dishes are prepared in a kitchen where nuts and gluten are present as well as other allergens.
We cannot guarantee that any food item is completely free from allergens. Full allergen and nutritional information is available. Please ask a member of the team. A
discretionary 12.5% service charge is added to all cheques.

Please note - All tips, including any tips made by card payment are received in full by our waiting staff. Many Thanks,

