



CHRISTMAS DAY 2019

glass of mimosa on arrival

STARTERS

SPICED SQUASH & CHILLI SOUP *v gf*
CHICKEN LIVER PARFAIT, toast & onion marmalade*
BURRATTA aged balsamic, rocket *v gf*
SMOKED SALMON & PRAWN COCKTAIL *gf*

MAINS

FREE RANGE TURKEY BREAST, roast potatoes, gravy *gf*
ROAST RUMP OF BEEF, roast potatoes, gravy *gf*
FILLET OF SEABASS, artichoke puree, greens beans, truffle & parsley dressing *gf*
SWEET POTATO, SPINACH & GOATS CHEESE WELLINGTON *v*

All tables will be served: spiced red cabbage, brussel sprouts, swede puree, carrots, green beans, Yorkshire puddings and pigs in blankets

PUDDINGS

MINI CHRISTMAS PUDDING, whisky custard *v*
NO FLOUR PRESSED CHOCOLATE CAKE, vanilla ice cream *v gf*
BREAD & BUTTER PUDDING, crème fraiche ice cream *v*
STICKY TOFFEE PUDDING, vanilla ice cream *v*

£70 per head

*add our HAMISH JOHNSTON CHEESEBOARD, crackers, apple, walnuts & onion marmalade * £7*

*v = Vegetarian, gf = Gluten Free, * This dish can be served gluten free if toast or crackers removed*

Please tell your server if you have any allergies or intolerances. Discretionary service charge of 12.5% will be added to your bill, all of which is distributed to staff. All prices are inclusive of VAT.