



## Christmas Day Menu

£82 - 5 Courses and Filter Coffee or Tea

## Caramelised Onion Tart (V) (GF)

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### Starters

Parsnip, Sage & Apple Soup (V) (VEO) (GFO)  
Bread Roll & Salted Butter

Beetroot Cured Salmon  
Salmon Pâté, Fennel & Celeriac Slaw, Pea Purée & Lemon Dressing

Duck Liver & Port Parfait (GFO)  
Red Onion Jam, Mixed Leaf Salad & Toasted Brioche

Roasted Pumpkin (V) (VEO) (GF)  
Toasted Hazelnuts, Blue Cheese & Pumpkin Seed Salad  
Contains Nuts

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## Lemon Sorbet (VE) (GF)

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### Mains

Our Farm Roast Turkey (GFO)  
Roast Potatoes, Sage & Onion Stuffing, Pigs in Blankets, Gravy & Seasonal Vegetables

Fillet of Beef (GFO)  
Pulled Beef Shin, Roasted Parsnip & Shallot Purée

Fillet of Seabass (GF)  
Prawns, Parisian Potatoes, Green Beans, Mangetout & White Wine & Dill Sauce

Wild Mushroom & Celeriac Pie (V) (VEO)  
Celeriac Purée, Buttered Kale & Mushroom Jus

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### Desserts

Traditional Christmas Pudding (V) (VEO)  
Brandy Sauce

Chocolate Parfait (V) (GF)  
Peanut Butter, Caramel & Honeycomb Ice Cream

Vanilla Pod Crème Brûlée (V) (GF)  
Blackberry Compote & Shortbread Biscuits

Lemon Meringue Pie (V)  
Vanilla Crème Brûlée & Lime Syrup

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V - Vegetarian, VE - Vegan, VEO - Vegan Option

GF - Gluten Free, GFO - Gluten Free Option

Please inform a member of staff of any allergies. Allergen charts are available on request. Our kitchen handles nuts and all dishes may contain traces of nuts.