



CHRISTMAS DAY SET MENU 2018 £89

A glass of NV Billecart-Salmon, Brut Réserve Champagne served on arrival

STARTERS

Spiced pumpkin soup, rosemary crème fraiche

Potted salmon, horseradish, beetroot relish, rye crisp

Goats cheese mousse, pickled salsify, quince, granola, sorrel

Bresaola, turnip remoulade, shallot, blue cheese emulsion

Blood orange sorbet & Christmas vodka

MAINS

Brill, celeriac fondant, spinach brown shrimp velouté

Lyons Hill venison, crushed swede, wild mushrooms, kale

Roasted cauliflower, Jerusalem artichokes, glazed shallot, truffle dressing

Castlemead turkey, stuffed leg, honey glazed pumpkin, chard, cranberry relish

SIDES

Roast potatoes

Brussel sprouts and chestnuts

Pigs in blankets

Mulled wine braised red cabbage

PUDDINGS

Christmas pudding, whiskey custard, cranberries, vanilla ice cream

Chocolate soft meringue roulade, candied chestnuts, hazelnuts

Bramley apple pie, walnuts, salted caramel ice cream

Selection of British cheese, fruits & biscuits

*Please inform our staff if you have any dietary or allergen requirements
An optional 12.5% service charge will be added to your bill*