



CHRISTMAS DAY SET MENU 2017 £85

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

STARTERS

Celeriac & pear soup, crispy rosemary potato

Seared Scottish scallops, salsify, English seaweed, oyster mayonnaise

Juniper cured beef, kohlrabi remoulade, hazelnuts & toasted buckwheat

Roast cauliflower, Jerusalem artichokes, blue cheese & mustard béchamel, date chutney

Blood orange sorbet & Christmas vodka

MAINS

Castlemead turkey, parsnip puree, kale, spiced clementine chutney

Lyons Hill Farm venison, smoked potato & mustard fruits

Roasted monkfish, swede, apple & Champagne sauce

Beetroot gnocchi, caramelised onions, braised chicory & pickled walnuts

SIDES

Roast potatoes

Brussels sprouts & bacon

Braised red cabbage

Pigs in blankets

PUDDINGS

Hot chocolate & almond pudding, clementines, milk ice cream

Bramley apple pie, caramelised chestnuts, cinnamon parfait

Christmas pudding, custard, whiskey ice cream

Selection of British cheese, fruits & biscuits

Please inform our staff if you have any dietary or allergen requirements