



# Christmas Menu

£40 per adult & glass of Prosecco on arrival | £20 per child (half portion incling a soft drink)

## STARTERS

- Celeriac soup served with roasted chestnut creme fraiche
- Chicken liver and cranberry jelly parfait with warm London bloomer
- Bruschetta with wild mushrooms & tarragon ragu and confit egg yolk
- Slow cooked Ox cheek with crispy parsnip chips & cooking liquor jus
- Salmon & dill mousse rolled in smoked salmon, watercress & lemon oil & watercress

## MAINS

- Turkey breast Ballontine stuffed with sage & apricot, rolled in bacon
- Roast sirloin of beef, Yorkshire pudding & red wine, meat jus
- Slow roasted Pork belly, confit garlic mash & apple jus
- Baked sea bass, fennel, parsley, rocket salad & garlic, parsley butter sauce
- Roasted chestnut mushroom risotto, chestnut & parmesan crumble finished with rocket
- Served with goose fat roasted potatoes, honey glazed carrots & parsnips, Brussels sprouts & pigs in blankets, for the table to share*

## DESSERTS

- Traditional Christmas pudding with brandy cream sauce
- Panettone bread & butter pudding with vanilla ice cream
- Lavender creme brûlée with short bread biscuit
- Selection of British cheeses with sesame seed crisp bread

All dishes may contain dairy, nuts, gluten and other products. Please advise us of any allergies.  
Please note that a discretionary 12.5% service charge will be added to your bill.