



# CHRISTMAS at HOME

## CHRISTMAS DAY

FRIDAY 25TH DECEMBER



### STARTERS

Amuse bouche

Wild mushroom velouté, blue cheese beignet, truffle oil (V)

Pork, game & pistachio terrine, plum & ginger chutney, toasted brioche (N) (GFA)

Baked goat's cheese, red wine poached pear, endive salad, candied walnuts (GF) (N) (V)

Hand picked crab & crayfish cocktail, Bloody Mary dressing, textured rye (GFA)



### INTERMEDIATE

Clementine granita (GF) (V)



### MAINS

Roast turkey, chestnut & cranberry stuffing, pigs in blankets, homemade gravy (GFA)

Sirloin of beef, Yorkshire pudding, red wine & thyme jus (GFA)

Pan fried halibut, creamed leeks, mushroom duxelles, tarragon velouté, pastry crisp (GFA)

Salt baked celeriac, squash & king oyster mushroom Wellington, hazelnut pesto (N) (V) (GFA)

*Roast potatoes, sprouts & chestnuts, honey roasted roots & mulled  
wine braised red cabbage served to the entire table*



### DESSERTS

Traditional Christmas pudding, brandy sauce, clotted cream ice cream (N) (V) (GFA)

White chocolate & passion fruit cheesecake, passion fruit jelly, vanilla bean ice cream

Salted caramel tart, praline cream (N) (V) (GFA)

British cheese selection, homemade chutney, crackers, grapes & celery

COFFEE & HOMEMADE MINCE PIES (GFA)

**£70 per person**

(V) Vegetarian | (N) Nut | (GF) Gluten Free. Please advise our staff of any allergies or special dietary requirements.

Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide a list of all dishes containing allergens