

CHRISTMAS DAY

4 Courses **89.95**

APPETISER

Selection of Breads ⊕ ●

With a trio of garlic & parsley, Maldon sea salt and tomato & basil butters

ENTRÉES

Camembert ⊕ ●

Blossom honey and thyme, served with cranberry and raisin toast and dressed lambs lettuce

French Onion Soup

With a Saint Mont des Alpes cheese croûtes

Chicken Liver Parfait ⊕ ●

With apricot purée, candied hazelnut granola, toasted brioche and spiced pear chutney

Prawn Cocktail

Marie Rose sauce, shredded lettuce, cucumber, pea shoots, brown bloomer bread and butter

Oyster Mushroom Scallops ●

with celeriac puree, toasted hazelnuts and crispy kale

PLATS

Roast Turkey

Parmentier potatoes, grand pig in blanket, festive croquette, honey roasted root vegetables and red cabbage

Clementine Beurre Blanc Sea Bass

Charred fennel, saffron potatoes and clementine beurre blanc sauce

Celeriac Wellington ●

Hasselback potatoes, carrots, braised shallots, pickled red onions, mushrooms, celeriac purée and chestnuts and Brussels sprout leaves

Fillet Steak ⊕

Mushroom and truffle cream sauce, Pommes Anna, garlic field mushroom & crispy shallot rings

Duck Breast ●

Roasted celeriac purée, winter greens, Hasselback potatoes, chestnuts and pickled cherries with a Morello cherry jus

DESSERTS

Chocolate Yule Log ●

With ice cream

Crème Brûlée ⊕ ●

French classic. Vanilla crème brûlée freshly made by our chefs every day

Croque en Bouche ●

A tower of profiteroles on a sablé biscuit, filled with vanilla cream and drizzled with white chocolate and chocolate fudge sauce

Christmas Pudding

Brandy anglaise

Pear en Croûte ●

Baked pear wrapped in puff pastry with vanilla ice cream and salted caramel sauce

ADD A CHEESE BOARD ⊕ FOR £20

Brie, Fourme d'Ambert and Saint Mont cheese with cranberry chutney, celery, apple, grapes and a selection of croûtes and crackers

SUITABLE FOR 2 - 4



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. ⊕ Suitable for a gluten-free diet.

⊕ Dishes can be made with non-gluten containing ingredients. ● Suitable for vegetarians. ● Suitable for vegans. ● Dishes contain nuts.

We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.

There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.