



## CHRISTMAS DAY

**Wild mushroom soup (VE) (GFA)**  
White truffle oil & crispy onions

**Smoked Scottish salmon (GF)**  
Orange & fennel pollen cured, watercress & orange salad, caviar dressing

**Pressed confit chicken & apricot (GFA)**  
Caramelized onion chutney, butter brioche



**Traditional roast turkey, bacon chipolatas, sage & onion stuffing (GF)**  
Roast potatoes, honey baked root vegetable chips, butter fried sprouts & spring onions

**Baked pave of cod**  
Crab fish cake, pak choi, lemon & chive fish cream

**Roast sirloin of aged British beef (GFA)**  
Horseradish & double cream mash, Yorkshire pudding,  
honey baked root vegetable chips, butter fried sprouts & spring onions

**Red onion tart tatin (VE)**  
Melted feta, dressed roast hazelnut & watercress

**Family service**  
Cauliflower cheese, slow cooked red cabbage & cranberry, Yorkshire puddings & gravy



**Christmas plum pudding (GF)**  
Double cream & brandy sauce

**Rich chocolate & clementine dome (V)**  
Dark chocolate sauce & chocolate crumb

**Cinnamon & vanilla cheesecake (VE) (GF) (NGCI)**  
Apple vanilla compote, blueberry purée



**Coffee, truffles & mince pies (V) (GF)**

Allergen details: If you would like information on ingredients within our menu items in relation to allergens and food intolerance including GF, please ask a member of staff who will be able to assist you. Our food is prepared in a kitchen where nuts, gluten and other known allergens/intolerances may be present.

Menu may be subject to small changes based on supply chain,  
however all information correct at time of going to print.

