



# Christmas Day 2024

Glass of bubbles & canapés on arrival

## Starters

*Homemade cranberry & sage focaccia with olive oil & balsamic on the table*

### Partridge pie

pear & endive salad

### Salmon tartare | gf

pickled beetroot & horseradish cream

### Cullen skink | gf

cheddar, pickled onions & potato

### Roast cauliflower | v pb\* gf

ewes curd & pomegranate

## Mains

### Roast turkey | gf<sup>3</sup>

pigs in blankets, parsnips, brussels sprouts, Yorkshire pudding, roast potatoes & stuffing

### Baked turbot | gf

mussels, sea vegetables, caviar & Jerusalem artichoke sauce

### Roast salsify | pb gf<sup>3</sup>

alliums, chestnut mushrooms, truffle & leek sauce

### Sirloin of beef | gf

shin croquette, chestnut mushrooms, spinach & creamy mashed potato

## Dessert

*A festive pousse café to toast Christmas*

### Clementine trifle

Grand Marnier & chocolate shavings

### Chocolate & caramel tart | v

salted caramel ice cream

### Picos blue

warm fig tatin

### Christmas pudding | v gf<sup>3</sup>

brandy sauce

### Poached pear | pb gf

mulled sauternes

## Tea or Coffee

with a warm mince pie

£100 per person for 3 course meal

+ 10% service charge

Allergens: please let us know of any allergies or dietary requirements before ordering.  
v vegetarian, pb plant based, gf gluten free, n contains nuts \* indicates dishes that can be made suitable for dietary needs