

CHRISTMAS DAY MENU

5 COURSES FOR £76.95

STARTERS

CONFIT CHICKEN LIVERS

With pancetta and fresh thyme, served in a Madeira sauce on toasted brioche

SMOKED SALMON

With pickled fennel, capers and a dill & sour cream dressing

PUMPKIN, RED PEPPER & CELERIAC SOUP V

With truffle oil, matchstick potatoes, sage and ciabatta.
Vegan option available (VE)

BAKED CHEESE SOUFLÉ V

Topped with Camembert and cream, served with toasted ciabatta

CHAMPAGNE SORBET VE - A refreshing sparkle to cleanse your palate.

MAINS

THE STEAK EXPERIENCE

30 DAY AGED PRIME STEAK ROSSINI

A choice of our 12oz Ribeye or 8oz Fillet, topped with duck liver parfait on toast with sautéed wild mushrooms. Served with parsley butter, balsamic beef tomato and our famous onion loaf, an iceberg lettuce wedge and steak sauce of your choice.

FILLET 8OZ
RIBEYE 12OZ

Choose your steak sauce

British Beef Dripping Sauce | Porcini Mushroom & Black Garlic | Rich Bordelaise | Three Peppercorn | Classic Béarnaise

Choose your wedge dressing

Bacon & Honey Mustard | Buttermilk Ranch & Croutons | Long Clawson Stilton & Blue Cheese | Garlic Mayonnaise & Grana Padano

HAND CARVED ROAST TURKEY

Hand carved roast turkey breast with lemon & thyme stuffing wrapped in bacon, Cumberland pigs in blankets, beef dripping roast potatoes, honey roasted parsnips, carrots, Brussels sprouts and green beans with a rich gravy and bread sauce

CANDIED NUT & CHESTNUT ROAST VE

With roast potatoes, carrots, Brussels sprouts, a rich vegan gravy and cranberry sauce

GRILLED SEABASS & KING PRAWNS

With samphire, asparagus, baby spinach, dauphinoise potato, pan-fried button mushrooms and a lobster & Prosecco sauce

DESSERTS

CHRISTMAS SUNDAE & CARAMEL PROFITEROLES V

With brownie bites, vanilla bean & chocolate ice creams, strawberries, whipped cream, white chocolate & raspberry shard and a warm Belgian chocolate sauce

BLACK FOREST GATEAUX V

Classic rich chocolate sponge filled with freshly whipped cream and boozy black cherries in Kirsch

BLOOD ORANGE SORBET VE

Served with fresh berries and pomegranate

KUMQUAT & ALMOND CHRISTMAS PUDDING V

Served with warm brandy sauce

CHEESE BOARD V

A selection of Double Gloucester, Shropshire Blue and Somerset Camembert served with nut & mixed seed biscuits, fruit chutney, celery and grapes

COFFEE & LUXURY MACARON V - Your choice of filter coffee or tea served with luxury nut macaron

A young guest menu is also available on Christmas Day, ask a team member for more details. A deposit of £10 per person is required at the time of booking. All bookings remain provisional at the current time and cannot be confirmed fully until the UK Government provides updated guidance. Once this is the case we will contact you to confirm the details of your booking. Your deposit will remain safe and in the unfortunate event that your booking cannot proceed due to government guidelines, we will refund your deposit in full, using the original method of payment. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Deposits are non-refundable if your table is cancelled or amended. Full payment required by 30th November 2020. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptors do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, confirmation of our full allergen information will be available from early November to allow you to confirm your booking. The allergen information is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you. V = made with vegetarian ingredients, VE = made with vegan ingredients, however some of our preparation and cooking methods could affect this. Some dishes contain alcohol – please ask a team member for further details