

Christmas Day Menu

£99 PER ADULT | £45 PER YOUNGER GUEST UNDER 12

Selection of Smoked Salmon Canapés and a Glass of Fizz on Arrival

STARTERS

Devon Crab and Prawn Cocktail, avocado, lettuce, cucumber, bloody Mary dressing
Roasted Celeriac and Chestnut Soup, truffle oil, bread
Pumpkin, Spinach & Vegan Feta Cheese Tart, toasted pecans
Chicken, Ham Hock & Parma Ham Terrine, pickles, truffle mayo, sourdough

AMOUSE-BOUCHE

London Sloe gin and lemon

MAINS

Sévine Festive Turkey Crown

Bacon wrapped chipolata, goose fat roasted potatoes, creamed leeks, Brussel sprouts and roasted chestnuts, maple parsnips, chantenay carrots, cranberry stuffing, gravy.

28 Day Dry-Aged Striploin of Beef

Goose fat roast potatoes, creamed leeks, Brussels sprouts and roasted chestnuts, maple parsnips, Chantenay carrots, horseradish, gravy

Baked Butternut Squash and Lentil Wellington

Roasted butternut squash, beetroot, spinach, wrapped in puff pastry. Roast potatoes, maple parsnips, Brussel sprouts and roasted chestnuts, gravy

Pan Seared Salmon Fillet

Braised leeks, roasted new potatoes, samphire, lobster bisque

PUDDINGS

Christmas pudding, brandy butter ice cream

Chocolate Brownie, vanilla ice cream

Vegan chocolate orange tart, mulled wine shot

Cheeseboard

French brie, stilton, cheddar, crackers, spiced apple chutney, grapes

All of our food is prepared fresh daily, whereby nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are prepared in the same kitchen. Fish dishes may contain bones, whilst we take every step to remove all. A discretionary service charge of 13% will be added.