

CHRISTMAS DAY

Menu

STARTERS

Spiced Butternut Squash Soup (Vg)

Roasted Winter Seeds, Coriander, Vegan Pesto, Crostini

Baked Goat Cheese Tart

Roast beetroot, pear puree, balsamic rocket

- **Seared Scallops**

- *Crackling Crumb, burnt apple puree, wild garlic butter*

Beef Carpaccio

pickled silverskins, pistachio oil, parmasan

MAINS

Mains Served With Sharing Style Sides.

Goose Fat Roast Potatoes, Pan Fried Sprouts & Smoked Panchetta, Maple Roast Roots, Pigs in Blankets, Broccoli Cheese, 48hr Gravy

Turkey Ballontine

Pork & Cranberry Stuffing, pomme anna

Baked Cod Supreme

Parmasan crumb, charred hispi, cheddar hollandaise

Beef Wellington

Celeriac Puree, Truffle Oil Fondant Potato, Jus

Butternut & British fava bean Wellington (Vg)

Sage Stuffing, 'pigs' in blankets, Onion Gravy

DESSERTS

Traditional Christmas Pudding

Brandy Glaze, Vanilla Custard, Redberries

Chocolate Delice

White Chocolate truffle, Orange Liquor cream

Cheese Board

Applewood smoked cheddar, somerset brie, baby blue stilton, Quince, biscuits

Sticky Toffee Pudding (VG)

Mulled Wine Poached Pear, Vegan Vanilla Ice cream