



# CHRISTMAS DAY LUNCH

## TO START

**Ham hock terrine**, piccalilli, toasted onion bread

**Gravlax salmon and prawn cocktail**, gherkins, capers, lemon

**Celeriac and thyme soup**, apple, crispy thyme (v)

## MAINS

**Roast turkey**, apricot and sage stuffing, roast potatoes, creamed sprouts, honey-glazed parsnips and carrots, cranberry relish

**Roasted beef sirloin**, Yorkshire pudding, rosemary and sea salt roast potatoes, braised spiced red cabbage, honey-glazed parsnips, carrots, horseradish cream

**Vegan nut roast**, spicy nuts, Jerusalem artichoke, parsnip and cavolo nero (ve)

**Baked seabass**, salt cod fritter, warm tartare sauce

## PUDDINGS

**Christmas pudding**, brandy sauce (v)

**Dark chocolate delice**, chocolate tuile, poached fruits (v)

**Sticky toffee pudding**, vanilla ice cream, brandy snaps (v)

£95 per person for a three-course menu and a glass of fizz on arrival