

# Christmas Day



## To start

Roasted Winter squash soup (v,v+)  
Juniper gin cured trout & orange  
Heritage carrot terrine, quince (v,v+)

## Second course

Smoked salmon & crab salad, fennel, avocado, apple  
Salt baked celeriac, smoked almond butter (v,v+)

## The main event

Turkey & pork stuffing ballotine, pigs in blankets,  
onion puree with all the trimmings  
Roast Sirloin of beef with all the trimmings  
Beetroot & spinach Wellington with all the trimmings  
(v,v+)  
Seared fillet of halibut, crushed potatoes,  
preserved lemon purée, purple sprouting broccoli

## To finish

Christmas pudding, brandy butter  
Chocolate Bûche de Noël  
Pavlova with clementine & cinnamon

135 per person including canapés on arrival

(v) denotes vegetarian, (v+) denotes can be made vegan  
All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a manager for details.  
Please note there is a discretionary service charge of 12.5%