

CHRISTMAS DAY

£275 WITH A GLASS OF LAURENT-PERRIER CUVÉE BRUT CHAMPAGNE

CANAPÉS

Piperade Tartlet, Egg Yolk Purée

Prune, Bacon Jam, Brioche

Goat's Curd Sablé, Onion Seed

STARTER

PRESSED GAME TERRINE

Port Purée, Truffle & Celeriac Salad

DRESSED CORNISH CRAB

Pickled Kohlrabi, Brown Crab Mousse, Lemon

TRUFFLE RISOTTO

Wild Mushroom, Herb Oil

MAIN COURSE

FREE RANGE NORFOLK BRONZE TURKEY

or

LAKE DISTRICT BEEF WELLINGTON

*Sausage Stuffing, Pigs in Blankets, Roasted Vegetables & Potatoes
(Carved from our open kitchen)*

FILLET OF CORNISH TURBOT

Salsify, Almond, Romanesco, Champagne Sauce

CELERIAC, POTATO & YELLOW BEETROOT WELLINGTON

Mushroom & Truffle Purée, Watercress, Roasted Celeriac Jus

- All main courses served with -

Roasted Carrots, Parsnips, Potatoes, Spiced Braised Red Cabbage, Traditional Bread Sauce

DESSERT

HOMEMADE CHRISTMAS PUDDING

Brandy Custard, Salted Caramel

(For the table)

- and -

A SELECTION OF FESTIVE PASTRIES, TREATS & CHEESE FROM OUR CHEF'S TABLE

CHRISTMAS DAY

VEGAN MENU

£275 WITH A GLASS OF LAURENT-PERRIER CUVÉE BRUT CHAMPAGNE

CANAPÉS

RICE CRISP

Almond, Apple, Celery, Curry

STARTER

MISO GLAZED AUBERGINE

Chestnuts, Truffle, Roasted Onion Broth

ITALIAN WINTER LEAVES

Cashew Curd, Clementine, Fennel

MAIN COURSE

TRUFFLED CELERIAC & GOLDEN BEETROOT CROUSTILLANT

Caramelised Celeriac Purée, Celeriac Jus

BRAISED WHITE ONION

Tapioca Crisp, Root Vegetables, Trompette Mushrooms

DESSERT

HAZELNUT TARTLET

Citrus, Cranberry, Pine Sugar

DARK CHOCOLATE BÛCHE DE NOËL

Chestnut, Blackcurrant, Oat Milk Ice Cream