

THE SEASON OF
magic

Christmas Day Menu

From £150 per adult, *incl. glass of Champagne on arrival*

From £75 per child (under 12s), *incl. soft drink on arrival*

STARTERS

Smoked salmon with pickled fennel & red onion slaw, cream cheese, pitta crisps.

Pressed chicken & apricot terrine with curly endive, chutney, crostini.

Saffron risotto with braised leeks, roquette, toasted pine nuts, balsamic glaze, and herb oil. **VG GF N**

Raspberry sorbet, sparkling wine, peach purée. **VG GF**

MAINS

Roast turkey ballotine with sage & onion stuffing, served with pigs in blankets, roast potatoes, roast carrots & parsnips, Brussels sprouts, chestnuts, cranberry sauce, and turkey jus. **N**

Roast strip loin of beef, served with roast potatoes, roast carrots & parsnips, Brussels sprouts, and Yorkshire puddings.

Baked halibut with Champagne sauce, parsley mash, glazed carrots, and asparagus.

Winter penne with roasted butternut squash, artichokes, grilled red peppers and radicchio, with vegan Italian hard cheese and basil nut-free pesto. **VG**

DESSERTS

Classic Christmas pudding with brandy sauce, vanilla ice cream, biscuit crumb. **V**

Spiced rum & dark chocolate bauble. **V**

Chocolate & raspberry torte, with raspberry sorbet. **VG**

Mini cranberry and mince pies.

THE SOAK

NB. menu subject to change due to product availability.

V indicates suitable for Vegetarians. **VG** indicates suitable for Vegans. **GF** indicates Gluten Free. **N** indicates item contains nuts.

Some of our dishes can be adapted to be made gluten free, vegetarian or vegan, so please let us know at the point of enquiry and we'll do our best to accommodate your dietary requirements. However, please note that our kitchen and service areas are not allergen free environments, and whilst great care is taken, we cannot guarantee that there will be no cross-contamination. Please see website for full T&Cs.

