

**Christmas Day 2018**  
**£80 per person/ £30 per child**

**Prosecco & Amuse-bouche**

**Starters**

Creamed celeriac soup, glazed chestnuts (v)

Pan fried scallops, pea puree & crispy pancetta

Ragout of wild mushrooms, black quinoa & polenta croutons (v)

Duck liver parfait, apple & pear chutney, brioche

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Blood orange sorbet (v)

**Main Courses**

Lincolnshire turkey breast, chestnut stuffing, duck fat roasties, sprouts, roast carrots, parsnips & gravy

Roast butternut squash, sweet potato, pumpkin & spinach wellington, Jerusalem artichoke puree (v)

**Sweet**

Christmas pudding & brandy cream (v)

Pear & almond tart, vanilla ice cream (v)

Chocolate cheesecake, berry compote (v)

Selection of British cheeses, apple & pear chutney & oatcakes

A discretionary service charge of 12.5% will be added to your bill. This goes directly to our team.

All dishes marked (v) are vegetarian friendly.

Allergen information is available on request from the team for all dishes.

Our freshly made food is prepared in a busy kitchen so we cannot guarantee it is suitable for those with allergies