Two Courses: £31.00 per Adult, £15.50 per Child
Three Courses: £36.00 per Adult, £18.00 per Child

Starters

Chicken Liver Pâté
Dressed leaf, red onion marmalade, toasted sourdough
GFO / **G, D, SE, E** / L, N, CE, MU, SD / 464 kcal

Smoked Cauliflower Soup
Stilton crumb V, VEO, GFO / **D** / E, CE, MU / 361 kcal

Sautéed Mushrooms on Toast
Parsley crumb, Parmesan, roasted garlic oil, egg yolk gel
VO, VEO / **G, E, D, SE** / N, MU, SD / 737 kcal

Salmon & Dill Fishcake
Lemon hollandaise, dressed roquette, caviar GF / **MO, F, E, D, MU** / CE / 682 kcal

Main Courses

Roasted Breast of Turkey
Chestnut & cranberry stuffing, pig in blanket, Chef's roasted potatoes, honey & thyme roasted parsnips, brussels sprouts, pan gravy
GFO / **G, S, E, D, CE, MU, SD** / 1300 kcal

12-Hour Slow Braised Feather Blade of Beef
Creamy smoked mashed potatoes, Blue Cheese dumpling, roasted carrot, red wine jus GFO / **G, S, D, CE, E** / 1124 kcal

Root Vegetable & Apple Tarte Tatin
Chef's roasted potatoes, maple & thyme roasted parsnips, brussels sprouts, pan gravy V / **G, CE, MU** / L, S / 1427 kcal

Serrano Ham-Wrapped Cod Loin
Olive potato cake, crispy kale, beurre blanc sauce **F, D, SD** / 531 kcal

Desserts

Traditional Christmas Pudding
Brandy sauce, redcurrants V, VEO, GFO / **G, D, SD** / 195 kcal

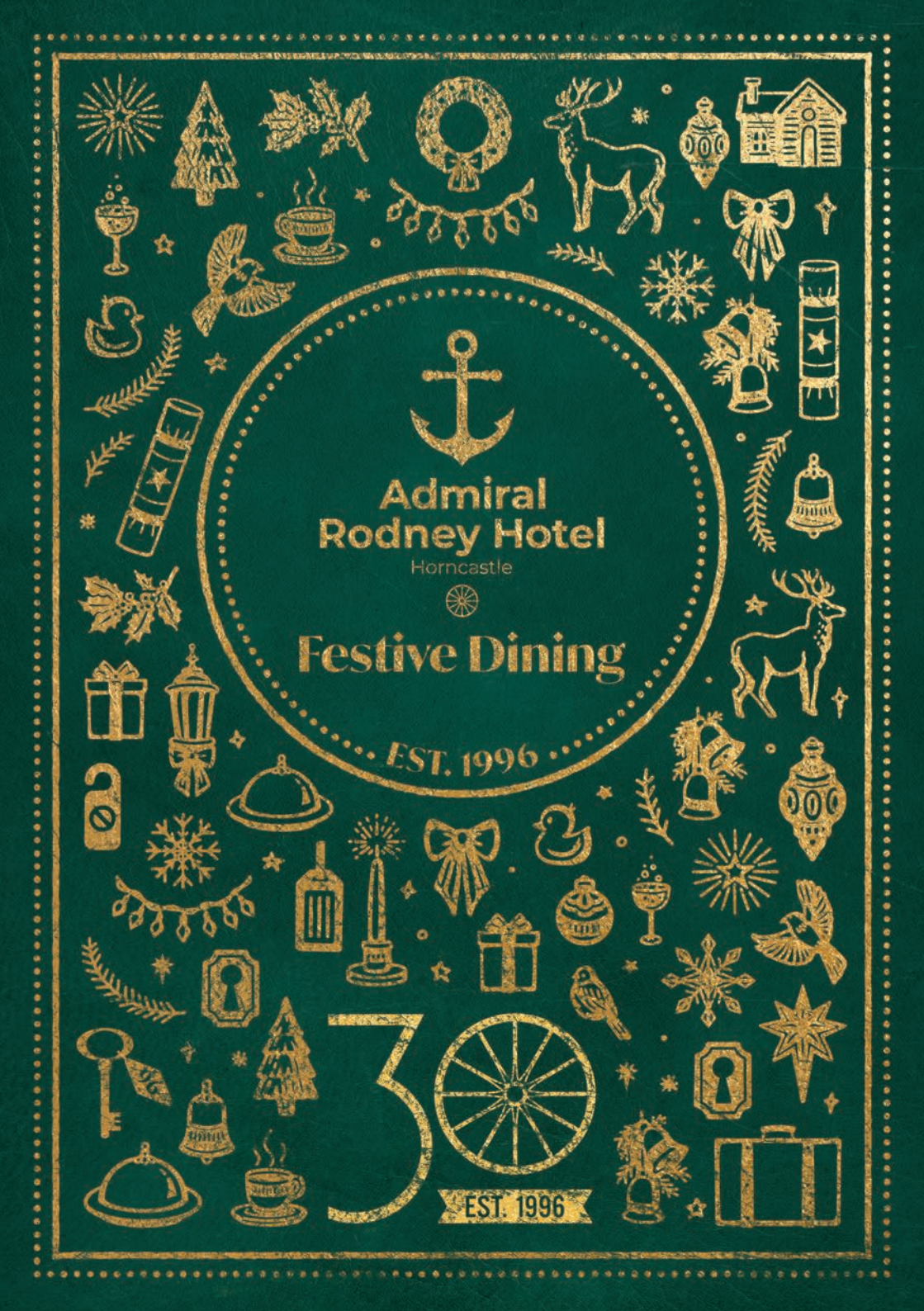
Trillionaire's Chocolate Tart
Clotted cream ice cream, chocolate sauce V, VEO, GF / **S, D** / E, N / 433 kcal

Glazed Lemon Tart
Italian meringue, flaked almonds, raspberry sorbet V / **G, N, E, D** / P, S, CE, MU, SD / 339 kcal

Eggnog Crème Brûlée
Cinnamon shortbread biscuit, spiced berry compôte V, GFO / **G, E, D, SD** / S / 753 kcal

Allergens (**Contains** / May Contain): C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts
G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soy / SD: Sulphur dioxide / SE: Sesame Seeds

V (VO): Vegetarian (on request) VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)


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