

CHRISTMAS DAY MENU

A welcome glass of Taittinger Champagne & smoked salmon blini

Starters

BRAISED RADICCHIO, pickled beetroot, walnuts, smoked shallot jus (Vg)

WILTSHIRE FILLET OF BEEF CARPACCIO, horseradish cream, watercress, truffle (Av. Gf)

LOBSTER & PRAWN COCKTAIL, Atlantic prawns, crevettes, Cornish Lobster, baby gem
lettuce, Marie rose sauce (Gf)

CAULIFLOWER & TRUFFLE SOUP, sour cream, toasted baguette (Av. Gf) (V)

Mains

WILTSHIRE FILLET OF BEEF, fondant potato, creamed spinach, Bone marrow jus
(also available with roast garnish)

PAN-FRIED SCOTTISH HALIBUT, sautéed new potatoes, spinach, brown shrimp & caper
beurre noisette (Gf)

SQUASH PITHIVIER, Scottish girolles, forest mushrooms, gravy
(also available with roast garnish) (Vg)

ROAST CREEDY CARVER TURKEY CROWN, pigs in blankets, chestnuts, cranberries,
Brussels sprouts, roast carrots, rosemary roasted potatoes & thyme jus (Av. Gf)

Puddings

CHRISTMAS PUDDING, Brandy butter (V)

DARK CHOCOLATE TART, Chantilly cream, pistachios (V)

STICKY TOFFEE PUDDING, salted caramel ice cream (V)

A SELECTION OF ICE CREAMS AND SORBETS (Gf) (V) (Av. Vg)

A SELECTION OF ENGLISH CHEESES, quince jelly, oat crisp (Av. Gf)

£110 per person with crackers & mini mince pies for the table

Only available via pre-order