



# CHRISTMAS DAY MENU

## STARTERS

Smoked Ham Hock Ballotine, Pickled Grape, Crackling, Baby Onion, Sorrel

Mushroom and Shallot Veloute, Garlic Beignets, Wild Rice

Cured Sea Trout, Crème Fraiche, Roast Beetroot, Capers

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## MAINS

Roast Turkey, Stuffing, Honey Roast Carrots, Cranberries, Bread Sauce

Slow Cooked Pork Belly, Roast Parsnip, Apple Sauce, Pearly Barley, Savoy Cabbage

Parsnip and Thyme Risotto, Chestnut, Banana Shallot, Truffle Oil

Roast Monkfish, Butternut Squash, Sage, Chorizo

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## DESSERTS

Christmas Pudding, Brandy Anglaise

Dark Chocolate Mousse Burnt Orange, Cointreau

Selection of Local Cheeses – Help yourself to our cheese trolley

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3 COURSES £60.00

Our aim is to offer the best selection of seasonal meat, fish and vegetarian dishes.

We can easily cater for coeliacs, vegans and any allergies you may have.

10% discretionary service charge is added to your bill automatically. If you wish not to pay this please just inform your server