

# CHRISTMAS DAY MENU

**£60 PER PERSON**

## STARTER

Gin cured trout (GF) (DF)  
spiralised vegetable salad

Christmas spiced sweet potato soup (GFA) (DFA) (V) (VG)  
fresh artisan bread

Chicken liver pate (GFA)  
sour dough toast, pickles

## MAIN

Roasted bronze turkey (DF) (GF)  
traditional Christmas trimmings

Smoked pancetta wrapped pork tenderloin (DF) (GFA)  
apple sauce

Stone bass fillet (DFA) (GF)  
celeriac puree, mussel broth

Caramelised onion and mushroom suet pudding (GFA)  
(DF)

All served with crispy roast potatoes, honey roasted parsnip  
and carrot, brussels with chestnut and bacon, creamy  
cauliflower cheese.

## PUDDING

Christmas pudding (DFA) (GF) (V)  
brandy custard

Very sherry trifle (GFA) (V)  
raspberry, custard, cream

Chocolate fudge cake (GF) (V)  
malted cream

## CHEESE

Drunken blue  
blue cheesed steeped in port, crackers, grapes, chutney  
(supplement £10)

## TO FINISH

Coffee, yule log & mince pies (DFA)

GF - Gluten free   V - Vegetarian   DF - Dairy free   VG - Vegan

GFA - Gluten free alternative   VA - Vegetarian alternative   DFA - Dairy free alternative   VGA - Vegan alternative