



# CHRISTMAS MENU



Adult £89.95pp  
Kids £44.95 (4-9yrs)



Artisan bread basket with homemade dip and truffle butter



## STARTER

**Tandoori Grilled Prawns**  
chili, basil mayo, and mango slaw.

**Jerusalem Artichoke Velouté**  
w/ artichoke crisp and chive oil.

**Chicken Tikka Pot Pie**  
basil mint sauce and plum chutney.

**Porcini Mushroom Arancini**  
saffron aioli, roasted pomelo, and micro  
herbs.

**Pan-Seared Scallops**  
Pomme purée, pancetta, chive oil and  
micro herbs

## DESSERT

**Traditional Christmas Pudding (G)**  
w/ cognac crème anglaise

**Pineapple Carpaccio (G) (VG)**  
w/ lemon sorbet and toasted nuts

**Festive Brioche Cube with Chocolate  
Mousse**  
w/ vanilla ice cream, crumble & berry  
compote

**Louis XV chocolate cake**  
Feuilletine Praline , chocolate mouse &  
toasted hazelnut

**Selection of home made chocolate  
truffle with tea or coffee and a mince  
pies**



## MAINS

All mains served with duck fat roasted,  
potatoes, Honey roasted chantenay carrots  
and parsnip, festive green in black garlic  
butter, festive stuffing with apple and sage

**Maple Glazed Turkey (G)**  
w/ butternut squash purée, Yorkshire  
pudding & cranberry jelly

**Roasted Corn-Fed Chicken Supreme**  
With celeriac purée, Yorkshire pudding, and  
herbs Jus.

**28-Day Aged Hereford Beef foie gras**  
celeriac purée, Yorkshire pudding, and red  
wine jus.

**Tandoori Cauliflower Shawarma**  
W/ Tahini sauce, chili bread, sumac onion  
pickle chili

**Crispy fried Red Mullet**  
With Moilee sauce onion bhaji and  
samphire, steam ricetomato



VG = Vegan | V = Vegetarian | G = Gluten free |  
GF or DF = We can can make this item without  
(But you must to inform us urgently). All items  
may contain nuts or nut derivatives and other  
allergens. Please make staff aware of any food  
allergies or dietary restrictions before ordering  
food.

