

CHRISTMAS *Menu*

STARTERS

CHESTNUT & CAULIFLOWER VELOUTÉ

Chestnut crumble & dill oil (3, 4, V)

FILO WILD MUSHROOMS

*Filo parcels, wild mushrooms, cream cheese & herb salad
(1a, 4, V)*

IBERICO PLATTER

*Iberian ham (Joselito best ham in the world), Manchego
cheese, grapes & handcrafted crackers (4, 14)*

MAINS

TURKEY & HAM

*Traditional Turkey & Ham: Roasted turkey, honey mustard
ham, stuffing, seasonal vegetables, mash, roast potatoes and
mulled wine sauce (1a, 4, 11, 14)*

SEA BASS PAPILOTE

Grilled Baby vegetables, Potato gratin & burlanc sauce (4, 7, 8)

PRIME RIB OF BEEF

*Millionaire potatoes with caviar & fresh black truffle, miso
butter glazed baby carrots & 12hr beef reduction jus (4, 7, 14)*

VEGAN WELLINGTON

*Pommes puree, black garlic glaze and grilled winter
vegetables (1a, 4, 7, 12, 14, V)*

DESSERT

TRADITIONAL CHRISTMAS PUDDING

Christmas pudding served with rum infused custard(1a,3h, 4)

SELECTION OF FARMHOUSE CHEESES

British and French cheeses, chutney grapes and crackers (4, 14)

CHOCOLATE FONDANT

Red berry sorbet & shortbread crumble (1a, 4)

**3 course meal
& Welcome drink**

£85pp

Allergen Guide

1 Cereal 1a Wheat 1b Rye 1c Barley 1d Oats 2 Peanuts 3. Nuts 3a Almonds 3b Brazil Nuts 3c
Cashews 3d Hazelnuts 3e Macadamia 3f Pecan 3g Pistachio 3h Walnuts 4 Dairy 5 Crustaceans
6. Mollusc 7. Eggs 8. Fish 9. Celery 10. Lupin 11. Mustard 12. Sesame Seeds 13. Soya 14.
Sulphur Dioxide V. Vegetarian