



## CHRISTMAS DAY

**3 COURSES £90**

*Celebrate the most heart warming day of the year with our exquisite hand-picked three course festive menu*

### STARTERS

***Prawn & avocado cocktail***

*Bloody marie rose sauce, gem lettuce, cherry tomatoes*

***Venison carpaccio***

*Celeriac remoulade, baby beetroot*

***Roasted scallops***

*Confit garlic, tarragon, white port, breadcrumbs*

***Buratta (V)***

*fresh figs, rocket vinaigrette*

***Celeriac, hazelnut & truffle soup (VG)***

*Celeriac crisps, crusty bread roll*

### MAINS

***Beef Wellington***

*Goose fat rosemary roast potatoes, pigs in blankets, confit carrot, beef dripping brussel sprouts, crispy parsnips, gravy, horse radish cream*

***Chestnut roast Wellington (VG)***

*Rosemary roast potatoes, brussel sprouts, roasted parsnips, confit carrots, gravy*

***Roast Hampshire turkey***

*Rolled in bacon, goose fat roast potatoes, roasted parsnips, confit carrots, cauliflower cheese, brussel sprouts, pigs in blankets, gravy*

***Pan roasted whole plaice***

*Lemon & caper butter sauce, creamed mash potato, spinach & tenderstem broccoli, toasted almonds*

### DESSERTS

***Tiramisu***

***Christmas pudding- brandy butter***

***Apple & pecan strudel, vanilla custard***

***Limoncello sorbet (VG)***

***Cheese board, biscuits, quince***

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free

*Wheat and nuts are in daily use in our kitchen. If you have a food allergy please ask to speak to the duty manager for assistance.*

*All weights are approximate and are taken prior to cooking. VAT is included at the current rate. A discretionary service charge of 12.5% will be added to your bill*