

Canapés on arrival

Smoked Salmon Blinis
lemon dill, crème fraiche

Honey & wholegrain Mustard Glazed Chipolatas

Picante Peppers
stuffed with garlic & chive soft cheese (V)(GF)

Vegan canapés available on request

Starters

Pan Seared King Scallops
celeriac puree, streaky bacon, black pudding
crumb, mint & watermelon salsa (GFA)

Wild Mushroom & Truffle Soup
fresh baguette & butter (VeA)(GFA)

Ragstone Goats Cheese
textures of beetroot (V)(GF)

Beef Tartare
toasted sour dough, confit egg yolk (GFA)

Mains

Turkey Parcel Stuffed with Sage, Onion & Cranberry
wrapped in pancetta, roast potatoes, pigs in blankets, red wine jus (GFA)

Fillet of Beef,
pistachio crumb, dauphinoise potatoes, yorkshire pudding, red wine jus (GFA)

Salmon Wellington
wild mushroom duxelle, lemon & chive beurre blanc

Butternut Squash & Pumpkin Tortellini
mushroom truffle, chestnut fricassee (Ve)

All mains served with roasted root vegetables, sprouts & pancetta (VeA) *

Desserts

Traditional Christmas Pudding
brandy sauce, red currants (GFA)(VeA)

Triple Chocolate & Raspberry Iced Parfait
balsamic poached strawberries (GF)

Lotus Biscoff Cheesecake
vanilla ice cream (VeA)

Winter Poached Pear
granola praline, raspberry clotted cream

Cheese Course

Selection of Cheese & Biscuits
grapes, celery, fig chutney (GFA)

Tea & Coffee, Minced Pie

Christmas Day

6 COURSES £75.00

CHILDREN £37.50

The
TIPSY

Please let us know if you have a food allergy