



Christmas Day

£90 Adults
£45 Under 12's

— " FOR THE TABLE " —

Home-Made Bread, Whipped Roasted Garlic & Sea Salt Butter.

— " STARTERS " —

Goldstein's Oak Smoked Salmon & King Prawn Cocktail (gra)

Dressed Leaves, Marie Rose, Caviar.

Mini Baked Camembert (v)

Truffle Honey, Garlic Flutes, Apple Cider & Brandy Chutney..

Stuffed Beef Marrow Bone (gfa)

Pulled Chuck Roast of Beef, Red Wine, Wild Mushrooms Parmesan Crumb.

'The Lobster Pot'

Fresh Lobster & King Prawns Thermidor Style, Dippy Garlic Flutes.

Wild Mushroom Bon Bons (v)

Truffle Celeriac & Parmesan Purée, Pickled Shemiji, Crispy Kale.

— " MAIN COURSES " —

Aubreys Dry-aged Heritage Breed Beef

35 Day Matured Roast Ribeye of Beef, Yorkshire Pudding, Goose Fat Roast Potatoes, Festive Trimmings, Rich Red Wine Jus.

Watergate Farm Free Range Turkey (gfa)

Pigs in Blankets, Cranberry, Bacon & Sage Stuffing, Brussel Sprouts with Chestnut & Bacon Butter, Steamed Greens, Smashed Root Vegetables, Goose Fat Roast Potatoes & The Best Gravy For Miles!

Butternut Squash & Chestnut Nut Lattice (v)

Sage & Onion Stuffing, Brussel Sprouts with Chestnut & Rosemary Butter, Steamed Greens, Smashed Root Vegetables, Roast Potatoes & Truffled Gravy.

Whole Baked Lemon Sole

Sauce Bouillabaisse with Mussels & Squid, Confit Potatoes, Braised Fennel & Leek.

— " SWEETS " —

Christmas Pudding (gfa)

Brandy Custard, Vanilla Bean Gelato.

Eggnog Crème Brulee (gfa)

Cinnamon Puff Pastry sticks.

Mulled Wine Cheesecake

Whipped Chantilly, Winter Berries, Cherry Sorbet.

Toffee Apple Crumble

Brandy Custard, Vanilla Gelato.

Warm Chocolate Fondant (gfa)

Vanilla Bean Gelato, Biscoff Crumb.

Sticky Pudding

Toffee Orange Sauce, Candied Pecans, Spiced Pumpkin Gelato.