



Christmas Day

£79.5 Adults

£49.5 Under 12's

— ■ FOR THE TABLE ■ —

Home-Made Bread, Whipped Roasted Garlic & Sea Salt Butter. (v,gfa)

— ■ STARTERS ■ —

Wild Mushroom Parfait, Soy Glazed Oyster Mushrooms, Pickled Shimeji.
Grilled Sourdough Toast. (v,gfa)

Goldstein's Oak Smoked Salmon & Prawn Cocktail, Marie Rose, Caviar. (gfa)

Tuna Tartare, Avocado, Creme Fraiche, Pickled Cucumber, Ponzu Dressing,
Crispy Wonton. (gfa)

Mini Baked Camembert Truffle Honey, Garlic Flutes, Picked Onion, Apple
Cider & Brandy Chutney. (v,gfa)

Sesame Crusted Sirloin of Beef Tataki, Horseradish Creme Fraiche.

— ■ MAIN COURSES ■ —

Aubreys Dry-aged Heritage Breed Beef (gfa)

35 Day Matured Roast Ribeye of Beef, Yorkshire Pudding, Goose Fat Roast Potatoes,
Festive Trimmings, Parsnip Puree, 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!

Miso Glazed Celeriac Fondant, Confit Leek, Burnt Shallot, Smoked Parsley &
Chive Sauce. (v)

Troncon of Halibut, Olive & Caper Dust, Butter Bean & Baby Vegetable
Volute, Herb Oil. (gf)

— ■ SWEETS ■ —

Milk Chocolate & Hazelnut Cremeux.

Christmas Pudding, Brandy Custard, Vanilla Bean Gelato.(gfa)

Set Eggnog Crème Brulee, Brandy Snap Tuile, Mulled Berries (gfa)

Sticky Pudding Toffee Orange Sauce, Candied Pecans, Spiced Pumpkin
Gelato.

Spiced Toffee Apple Crumble, Vanilla Gelato.