



# CHRISTMAS DAY

## TO START

**French Onion Soup**  
Gruyere Croute, Truffle Oil

**Salmon Roulade**  
Buttermilk, Pickled Cucumber, Tapioca Cracker

**Chicken Liver Mousse**  
Smoked Bacon, Sweet Shallots, Warm Toast

**Goats Cheese & Fig Tart**  
Sesame Seed & Hazelnut Dressing

## MAINS

**Seared Beef Fillet & Beef Wellington**  
Burnt Onion Puree, Braised Shallot, Chateaux Potato, Port Reduction

**Butter & Thyme Slow Roast Turkey Breast**  
Crisp Confit Turkey Leg, Pigs In Blankets, Apricot & Sage Stuffing, Carrot Puree, Traditional Garnish

**Oven Roast Cod Loin**  
Confit New Potatoes, Samphire, Pancetta, Lemon Beurre Blanc

**Moroccan Style Lentil & Cherry Tomato Wellington**  
Carrot Puree, Tenderstem Broccoli, Roast Potatoes, Red Wine Sauce

## TO FINISH

Traditional Christmas Pudding

Gingerbread Tiramisu

Pear & Brown Sugar Crumble Tart, Vanilla Bean Ice Cream

Warm Chocolate Stout Cake, Mascarpone Mousse, Candied Walnuts

ADULTS | KIDS  
£115 | £60