

## CHRISTMAS DAY

## Selection of canapés

Ravioli of Cornish Crab, samphire & crab butter sauce
Venison Carpaccio, horseradish crème fraîche,
parsnip, watercress & radish
Goat's Cheese Tart with Caramelised Onion & Beetroot,
pear & rocket salad
Seared Scallops, spiced pork belly & jerusalem artichokes

Roast Bronze Turkey & all the trimmings, rosemary roasted potatoes, seasonal vegetables, bread & cranberry sauce Hereford Beef Fillet (6oz), slow-cooked beef cheek, truffled potato terrine, bordelaise sauce Fillet of Halibut, spinach, saffron potatoes & lobster velouté Butternut Squash & Puy Lentil Wellington, wild mushroom sauce & seasonal vegetables

Christmas Pudding, cognac custard
Warm Chocolate Tart, clementine sorbet
Salted Caramel Cheesecake, fig & honey ice cream
Selection of English Cheeses, chutney, walnuts, grapes & crackers

## 135 00 PER PERSON

Please note that all dishes are subject to minor changes, due to seasonal product availability.

We are unable to guarantee total absence of allergens, please inform us if you have a food allergy or intolerance. A discretionary service charge of 12.5% will be added to the bill.