

# Christmas Day Menu

5 course menu 74.95

With a glass of Prosecco 79.95 | With a glass of Veuve Champagne 84.95

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## Starters

**Carrot & Golden Beetroot Soup**, vegetable crisps, pumpkin seeds, basil pesto, sourdough bread (ve)

**Duck Parfait**†, British apple & fig chutney, toasted brioche

**Pan-Seared Scallops**, spiced squash purée, apple dressing, crispy pancetta

**Smoked Salmon Duo**, Scottish smoked salmon, handmade smoked salmon bon bon, horseradish crème fraîche, pickled fennel

**Croxton Manor Cheddar Cheese Soufflé**, rocket, red onion & tomato salad, British apple & fig chutney (v)

**Shallot & Ale Tart Tatin**, rocket & tomato salad, salsa verde (ve)

## Mains

*All main courses served with thyme-ruffled roast potatoes, homemade braised red cabbage, roasted parsnips & carrots, shredded sprouts & chestnuts*

**Turkey Breast with all the Trimmings**, Cumberland pig-in-blanket, bacon & chestnut stuffing, red wine jus

**Pan-Fried Salmon**, heritage potatoes, pan-fried king prawns, samphire, shellfish white wine velouté

**Black Angus Beef Wellington**, seared Black Angus beef fillet wrapped in puff pastry, mushroom & white truffle oil duxelle, roasted parsnip purée, Bordelaise† sauce

**Pan-Roasted Venison**, dauphinoise potatoes, parsnip purée, cavolo nero, roasted shallot & wild mushrooms, beef dripping & thyme sauce

**Root Vegetable & Walnut Wellington**, nut roast with apricot and cranberries encased in puff pastry, heritage potatoes, gravy (ve)

## Desserts

**Sticky Toffee Christmas Pudding**, vanilla crème anglaise (v)

**Raspberry Meringue Bauble**, raspberry meringue shell, British blackcurrant curd, fresh blackberries, whipped cream, crushed amaretti biscuit (v)

**Chocolate & Morello Cherry Bomb**, chocolate shell, Belgian chocolate mousse, Bourbon vanilla ice cream, chocolate brownie chunks, Morello cherry compote, hot chocolate sauce (v)

**Millionaire's Salted Caramel Torte**, caramel sauce, sprinkles (ve)

## Cheeseboard

**British Cheeses**, Joseph Heler handcrafted Double Gloucester, Barbers Farmhouse Mature Somerset Cheddar, Clawson Reserve Blue Shropshire stilton, Cricket St Thomas Somerset Camembert, Fudge's biscuits, British apple & fig chutney, celery (v)

## To Finish

### Coffee & Almond Macaroons

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. † = this dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability.

