

# Christmas Day MENU

## STARTERS

### HAM HOCK & PEA TERRINE

sticky fig chutney, pickles and crostini's

### CARROT, RED LENTIL AND CORIANDER SOUP <sup>Ve</sup>

vegetable crisps  
GF BREAD AVAILABLE

### BAKED BABY CAMEMBERT <sup>V</sup>

honey & almonds and crostini's  
GF CROSTINI'S AVAILABLE

### KING PRAWN AND CRISPY CALAMARI SALAD

sun-dried tomatoes, fennel and cucumber,  
saffron aioli dressing

## MAINS

### SUCCULENT BRITISH TURKEY <sup>GF</sup>

pigs in blankets, crispy roast potatoes, honey  
mustard roasted carrots & parsnips, buttered  
sprouts with red wine gravy

### WILD MUSHROOM, THYME & CHESTNUT RISOTTO <sup>Ve GF</sup>

fresh rocket, finished with roast garlic oil

### SLOW-COOKED SHORT RIB OF BEEF

horseradish mash, beer braised carrot, root  
vegetable crisps and port & roasted shallot sauce

### SEABASS EN PAPILOTTE <sup>GF</sup>

baby vegetables, fresh herbs and lemon  
served with sautéed baby potatoes and  
hollandaise sauce

## DESSERTS

### TRADITIONAL CHRISTMAS PUDDING

mince pie ice cream  
GF ICE CREAM AVAILABLE

### BLACKCURRANT & PROSECCO CHEESECAKE <sup>GF</sup>

blackcurrant sorbet and popping candy

### CHOCOLATE & COCONUT TART <sup>Ve GF</sup>

vegan vanilla ice cream, morello cherry compote and toasted coconut

## TO SHARE

### CHEESE BOARD

sage Derby cheese (one of England's oldest cheeses) and camembert served with crackers,  
chutney, crisp apple and crisp celery

### COFFEE AND MINI MINCE PIES

CHILDREN (UNDER 12) £25, EITHER ½ PORTIONS OF THE DISHES ABOVE  
OR ORDER FROM OUR CHILDRENS MENU

<sup>V</sup> INDICATES VEGETARIAN DISHES <sup>Ve</sup> INDICATES VEGAN DISHES <sup>GF</sup> INDICATES GLUTEN FREE DISHES

Some dishes may contain or have traces of nuts or dairy. Please ask a team member for our list of allergens.

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO THE BILL FOR GROUPS OF 6+.  
100% of all tips go to the team.