

# Christmas Day MENU

£50\*

## STARTERS

### HAM HOCK & PEA TERRINE

sticky fig chutney, pickles and crostini's

### CARROT, RED LENTIL AND CORIANDER SOUP **Ve**

vegetable crisps  
GF BREAD AVAILABLE

### BAKED BABY CAMEMBERT **V**

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 **GF**

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

### WILD MUSHROOM, THYME & CHESTNUT RISOTTO **Ve GF**

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 **GF**

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 **GF**

blackcurrant sorbet and popping candy

### CHOCOLATE & COCONUT TART **Ve GF**

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

**V** INDICATES VEGETARIAN DISHES **Ve** INDICATES VEGAN DISHES **GF** 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.

\*We require a 50% deposit to secure bookings.  
A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO THE BILL FOR GROUPS OF 6+.  
100% of all tips go to the team.