

Christmas Day Menu

£75 per Person

Jerusalem Artichoke and White Truffle Soup, Homemade Sourdough Bread
Wild Game and Foie Gras Terrine, Mulled Wine Spiced Red Cabbage, Quince Jelly
Trio of Hand Dived King Scallops, Golden Beetroot Puree, Baby Candied Beets and
Roe Powder
Wild Mushroom Arancini, White Bean and Saffron velouté, Red Amaranth Salad

Champagne Sorbet

Three Bird Roast, (Turkey, Goose, Duck), Cranberry and Chestnut Stuffing, Pigs in
Blankets, Goose Fat Roast Potatoes, Seasonal Vegetables, Pan Juice Gravy
Slow Roasted Rib of Beef, Thyme and Garlic Fondant Potato, Seasonal Vegetables,
Red Wine Jus
Pan Fried Halibut, Topped with Scottish Langoustines, Crushed Saffron Potatoes, Baby
Fennel and Lobster Bisque Sauce
Open Ravioli with Squash and Porcini Mushrooms, Wilted Spinach, Micro Herb Salad

Christmas Pudding with Crème Anglaise

Trio of Melon, Blood Orange Sorbet

Baileys White Chocolate Cheesecake, Honeycomb Base, with Clementine Jelly
Cheeseboard, Oxford Blue, Nags Head Smoked Brie, Two Hoots English Ewe's
Cheese, Apple and Quince Jelly

Coffee and Petit Fours

Reservations must be confirmed with a £50% per head, non refundable deposit at the time of booking.

A discretionary 10% service charge will be added to your bill