



Mains

Christmas Day Menu

3 COURSES | 80 PER PERSON

BEEF FILET MIGNON

Aged beef tenderloin, served pink, with Cropwell Bishop Stilton, candied walnuts, dauphinoise potatoes, roasted vine cherry tomatoes & a rich, redcurrant reduction [gfr]

HALIBUT BEURRE NOISETTE

Roast halibut fillet with wine braised baby leeks, mushroom, potato & brussels sprouts fricassee & a classic French burnt butter & lilliput caper sauce [gfr]

TRADITIONAL ROAST TURKEY

Succulent roasted turkey breast with fluffy roasted potatoes, glazed carrots & parsnips, pork & sage stuffing, brussels sprouts, pigs in blankets & red wine jus [gfr]

STUFFED & BAKED BEEFSTEAK TOMATO

A baked giant tomato stuffed with a soya mince, aubergine, courgette & pepper ragu. Topped with herb crumb & served with parsnip & butter bean crush & a rich demi-glace sauce [pb] [gfr]

Starters

SPICED JERUSALEM ARTICHOKE SOUP

Seasonal artichokes roasted with rosemary, sage, parsley, thyme & bay leaf – puréed into a velvety soup with hints of nutmeg, cardamon & a gentle kick of English mustard. Served with seeded artisan bread & salted butter [v] [pbo][gfo]

LANGOUSTINE COCKTAIL

Chunky langoustine tails with king prawns & crab meat in marie rose sauce. Served with shredded radicchio, baby gem, seeded artisan bread, salted butter & a side of tabasco for those craving a fiery jolt [gfo]

ARDENNES & BLACK PUDDING PÂTÉ

A course pâté of pork & chicken liver with a black pudding crumb. Served with real ale chutney, brioche French toast & salted butter

WILD MUSHROOM, SPINACH & CHESTNUT FILO PARCEL

Nameko, wine cap, straw & wild porcini mushrooms with wilted baby spinach & roasted chestnuts wrapped in a neat filo pastry pillow. Served with a pickled fennel salad & truffle dressing [pb]

Afters

TRADITIONAL CHRISTMAS PUDDING

Classic Christmas pudding with cider, juicy sultanas & candied orange. Served with brandy crème anglaise, redcurrants & clotted cream [v] [pbo]

RASPBERRY & COCONUT PANNA COTTA

Silky smooth raspberry & coconut panna cotta with maple & pistachio praline & a warm raspberry & Champagne compote [pb] [gfr] [n]

DARK CHOCOLATE FONDANT

Warm soft centred chocolate pudding with blood orange whiskey sauce & vanilla ice cream

ARTISAN CHEESE PLATE

Celebrating British cheese – Snowdonia Black Bomber Cheddar, Cropwell Bishop Stilton & Cricket St. Thomas goat cheese served with sourdough crispbreads, chunky chilli chutney, black grapes & celery [v] [gfo]

£10.00 deposit per person at the time of booking, full payment required by 1st December. Pre-orders required for all guests by 17th December.

Food allergies? If you require information about the ingredients we use, please ask a manager before ordering. Wheat & nuts are used daily in our kitchen. Fish & poultry may contain bones. Allergy-free products are prepared in a kitchen where other allergens are present, subsequently we cannot guarantee it is 100% free from allergens. Prices include VAT at the current rate. [gfr] gluten free [gfo] gluten free option [n] contains nuts [pb] plant-based [v] vegetarian

