

Five courses



85.00 per person

Scott Currie, our Head Chef, invites you to enjoy our Christmas Day Menu

**To begin**

**Classic French onion soup**, gruyere cheese crouton (GFO/DFO/VEO)

**Ham hock potato cake**, sliced black pudding, poached egg & sriracha hollandaise

**King scallops**, star anise infused carrot puree, aromatic black quinoa, rocket & apple salad with molasses

**Garlic & thyme roasted wild mushrooms**, celeriac rosti, chestnut puree, winter greens (GFO/DFO/VEO)



**To refresh the pallet**

**Champagne sorbet** with frozen black grape & a blackberry (GF)



**The Main Event**

**Roast Turkey**, served with golden roast potatoes, braised red cabbage, brown butter carrots, honey roast parsnips, buttered sprouts, sage & onion stuffing, pig in blanket, Yorkshire pudding & gravy (GFO)

**Pan fried Halibut**, pea & Sicilian lemon risotto, Jerusalem artichoke crisps, finished with a clam velouté

**Brightleigh Farm Black Treacle Roast Sirloin**, served with golden roast potatoes, braised red cabbage, brown butter carrots, honey roast parsnips, buttered sprouts, and of course a Yorkshire pudding & our own gravy (GFO)

**Crispy rendered duck breast**, caramelised shallot mashed potato, buttered cavolo nero, squash puree, with a black grape and game jus

**Cranberry & Nut Roast**, served with golden roast potatoes, braised red cabbage, brown butter carrots, honey roast parsnips, buttered sprouts, sage & onion stuffing, Yorkshire pudding & thyme gravy (GFO/VEO/DFO)

**Gnudi**, celeriac & ricotta balls, gently poached then pan fried in burnt sage & yellow cherry tomato butter, garnished with crispy sage leaf (GF)



**The Finale**

**Traditional Christmas pudding**, brandy sauce, topped with a glace cherry

**Peanut butter & maple syrup cheesecake**, chefs' toffee popcorn

**Spiced orange panna cotta**, dark chocolate orange peel, white chocolate shortbread

**Profiteroles**, baileys Chantilly cream, chilli chocolate ganache, crunchy honeycomb



**To close**

**Mince pies**, served with traditional brandy butter and coffees