



## CHRISTMAS MENUS

Our executive chef Jamie Dobbin has created these seasonal menus based around the pleasure of choice and sharing. If you have any questions, do not hesitate to contact Neda and Jess.

### CHRISTMAS SHARING MENU

Atlantic prawn, crab and avocado cocktail  
Scottish smoked salmon, smoked mackerel pate, celeriac  
remoulade, creamed horseradish, pickles, soda bread  
Wild mushroom and Jerusalem artichoke tart

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Roast Norfolk Bronze turkey, traditional garnishes  
Beef Wellington, braised savoy, red wine jus  
Pumpkin and goats cheese ravioloni, shaved pumpkin, crispy sage  
Traditionally garnished

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Traditional christmas pudding, brandy custard  
Lemon tart, crème fraiche  
Baked white chocolate cheese cake, cranberry compote

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Tea, coffee

**£55 pp**



## MENU A

Spiced parsnip and Bramley apple soup,  
pickled walnuts, ginger bread croutons

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Roast Norfolk Bronze turkey, spiced fruit stuffing,  
bread sauce, pigs in blankets, fondant potato,  
sprouts and chestnuts, roasting juices

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Traditional Christmas pudding, brandy custard

**£42 pp**

## MENU B

Mixed heritage beetroot, Bosworth Ash goat's cheese,  
truffle honey

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Roast Scottish Roe deer, bone marrow crumb,  
mashed potatoes, roasted carrots

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Mount Blanc roulade, white chocolate and chestnut,  
Chantilly cream

**£45 pp**

## MENU C

Pheasant, ham and foie gras terrine, raisin  
and whisky purée, toasted fig bread

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Cornish seabass, Jerusalem artichoke, brown shrimp  
and mussle veloute

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Lemon tart, crème fraiche

**£50 pp**

## MENU D

Severn and Wye Oak smoked Scottish salmon,  
Cornish crab, soused cucumber

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Beef Wellington, roast parsnip purée, braised savoy,  
foie gras Bordelaise

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Christmas pudding soufflé, brandy custard

**£60 pp**

## PRE-DINNER CANAPÉS (choose 3)

Smoked haddock rarebit tart

Chatterini tomatoes bruschetta

Seared tuna, sesame, wasabi and ginger

Crabcakes, saffron aioli

Steak tartare, melba toast

Sweet corn fritters, coppa

Scotch quail eggs, Thai style

Pumpkin, sage and parmesan spring rolls

Spiced aubergine salad, flatbread

**£9**

## EXTRAS

Cheeseboard, sharing style **£6**

Chocolate truffles **£3**

Mini mince pies **£2**

Christmas crackers **£1**