

# CHRISTMAS DAY

£85 PER PERSON

## ARRIVAL

GLASS OF PROSECCO OR ELDERFLOWER PRESSE  
BREAD & JERSEY SALTED BUTTER

## STARTERS

TRUFFLE MUSHROOM SOUP [GFA] [VE]

Warm sourdough, salted butter

ROSEMARY & FENNEL SMOKED DUCK BREAST [GFA]

Cranberry & orange compote, toasted brioche, rocket

KING SCALLOPS [GF]

Parsley & garlic butter, grilled in the half shell

BAKED GOATS CHEESE [V]

Hazelnut, fig, honey and chicory

## MAINS

FREE RANGE ROAST TURKEY [GFA]

Lemon & thyme stuffing, honey-roast ham, pigs in blankets, cranberry sauce,  
duck fat roast potatoes, bread sauce, roast root veg and green beans

28 DAY DRY AGED FILLET STEAK [GF]

Duck fat chips, peppered green beans, caramelised onion, béarnaise sauce

LOBSTER THERMIDOR [GF]

Gruyère, wilted winter greens with parmesan & truffle fries

CELERIAC STEAK [VE]

Thyme roast potatoes, hazelnut stuffing, roast carrots, green beans, peppercorn sauce

## DESSERTS

CHRISTMAS PUDDING [V]

Custard and vanilla ice cream

RIBBLE GIN TRIFLE

Chantilly cream and toasted almonds

STICKY CHOCOLATE PUDDING [VE]

Toffee sauce, salted caramel ice cream

LITTLE BABY CHEESUS BOARD

Five cheese selection with Christmas chutney, crackers and grapes

A deposit of £10 per person is required to make a reservation.  
Payment in full and pre order must be received by 31st October. Payments are non-refundable.