

CHRISTMAS DAY

Four courses **75**Start with a glass of Piper-Heidsieck Champagne NV **9.85**

To share on arrival

WARM TEAR AND SHARE BREAD | **VE** extra virgin olive oil

LARGE GREEN ITALIAN OLIVES | VE

PARMESAN CROQUETTES

KILN SMOKED SEA TROUT PÂTÉ pickled cucumber, mixed leaves, toast

ROASTED CELERIAC SOUP | **ve** truffle oil

SMOKED DUCK BREAST

radish, pear and onion seed mayonnaise

ROAST TURKEY BREAST & PIGS IN BLANKETS cranberry sauce, gravy

SPICED ROASTED CAULIFLOWER | **ve** tahini dressing, pomegranate and steamed rice

ROASTED LOCH DUART SALMON FILLET chive butter sauce

SIDES

BAKED SPROUTS & CHESTNUTS | VE N
ROAST POTATOES | VG
BRAISED RED CABBAGE | VE

FLOURLESS CHOCOLATE CAKE | **vg** orange crème fraîche

CHRISTMAS PUDDING | **vg**Bird's custard

VANILLA PAVLOVA | **vG** meringue, vanilla cream, blackberries

COFFEE & MINCE PIES | vg

VEGETARIAN | VG VEGAN | VE CONTAINS NUTS | N

If you suffer from nut or any other allergies please ask for more information. A discretionary service charge of 12.5% will be added to your bill. Our tronc service charge is to benefit the team that looked after you today - thank you from the team