



EST. 1709

## Christmas Day menu

### Starters

#### **Celeriac and truffle soup**

Truffle oil, freshly baked bread rolls (V, VE, DF, \*GF)

#### **Pea panna cotta**

Micro herbs, focaccia croute (V, \*GF)

#### **Game Terrine**

Beetroot chutney, baby salad leaves, crostini (\*GF)

#### **Salmon Confit**

Pickled cucumber, wasabi mayonnaise (GF)

### Main courses

#### **Beef Wellington**

Dauphinoise potatoes, roasted root veg, thyme jus

#### **Roasted breast of turkey**

Cranberry & thyme stuffing, pigs in blankets, roasted potatoes, seasonal vegetables, gravy

#### **Root Vegetable and chestnut nut roast**

Seasonal vegetables, vegetarian gravy (V, VE, DF, GF)

#### **Pan seared salmon fillet**

Crushed potatoes, spinach, crispy kale, Sauvignon Blanc dressing (GF)

### Desserts

#### **Christmas pudding**

Brandy sauce, clotted cream or vanilla ice cream (V, \*GF)

#### **Clotted cream crème brulee**

Cinnamon shortbread, fresh berries, blood orange sorbet (V)

#### **Bûche de Noël**

Black currant sorbet, macadamia nuts, raspberry gel (V)

#### **Cheese platter**

Quicke's extra mature cheddar, Cornish Brie, Beenleigh blue, wafers, chutney, quince jelly

**£ 69.95pp**

\*Denotes dishes that are or can be adapted to be gluten free, please ask your server

We are happy to provide you with allergen guidelines for all our menu items, but due to the nature of our busy kitchen, there is a small risk that traces of these may be found in any other dish