



# Christmas Day



## MENU

£100

Amuse Bouche | Crayfish & Lobster Cocktail | Glass of Bubbly

### STARTERS

#### Jerusalem Artichoke & Parsnip Soup

Truffle & chestnut dressing (VG)

#### Severn & Wye Smoked Salmon Plate

Capers, pickled red onion, crème fraiche, muslin lemon, rye

#### Smoked Ham Hock

Leek & parsley roulade, spiced apple purée, crackling, pickled vegetables

#### Pickled Winter Radish

Candied hazelnut, baby pear, Cropwell Bishop blue (V)

### MAINS

#### Roasted Native Turkey

Pigs in blankets, sage & shallot stuffing, fat roasted potatoes, sauté sprouts with chestnuts, glazed roasted root vegetables, real gravy

#### Roasted Cod Supreme

Brioche & soft herb crumb, mussel & clam New England chowder

#### Roasted Sirloin of Dry Aged Native Breed Beef

Yorkshire pudding, horseradish, fat roasted potatoes, sprouts with chestnuts, glazed roasted root vegetables, real gravy

#### Roasted Cauliflower & Caramelised Onion Tart

Cauliflower purée, almond crumb (VG)

### DESSERTS

#### Christmas Pudding

Rum Anglaise, brandy butter

#### Rich Chocolate Profiteroles

Vanilla pastry cream filling, salted praline

#### Warm Apple, Pear & Almond Slice

Rum & raisin ice cream

#### Cinnamon Crème Brûlée

Clementine compote, gingerbread biscuit

#### Winter Cheeseboard for One

Lancashire Bomb, Golden Cross goat's, wild garlic yarg & stilton, artisan crackers, fruit jel

### MINCE PIES, TEAS & COFFEES

*We require 50% of your total food bill as deposit and full payment 4 weeks before Christmas Day.*

An optional 10% service charge will be added to your bill. 100% goes to the team.

Please advise us of any allergies or intolerances. (V) Vegetarian (VG) Vegan (GF) Non-Gluten containing ingredients