



Christmas Day

Five courses £110

Canapes

Smoked salmon mousse
Vegan feta, olive, sundried tomato
(V,VE)

Steak tartare
Oriental mushroom pâté (V, VE)

Starters

Spiced plum & chicken liver pâté, spiced pear compote, balsamic pearls, mini onion loaf (NG when served with non gluten roll)

Truffle, celeriac, apple & hazelnut soup, toasted chestnuts, mini onion loaf (V, VE, NG when served with non gluten roll)

Smoked mackerel mousse, caviar, salmon roe, pickled onions, caramelised charred lemon

Baked scallops in shell, chorizo & coriander butter, herb crumb

Porcini mushroom pâté, wild mushrooms, mushroom duxelle, mini onion loaf (V, NG when served with non gluten roll)

Mains

Roast turkey, roast potatoes, confit carrot, brussel sprouts & pancetta, braised red cabbage, pork & cranberry stuffing, pigs in blankets, red wine jus

Vegan wellington, roast potatoes, confit carrot, brussel sprouts, vegan gravy (V, VE)

Dry aged roast rib of beef, roast potatoes, confit carrot, brussel sprouts & pancetta, pigs in blanket, braised red cabbage, red wine jus

Pan roasted halibut, brown shrimp butter, samphire, crushed saffron new potatoes pickled baby fennel (NG)

Wild mushroom & chestnut risotto, truffle peelings (V, VE, NG)

Asian spiced duck breast, wakame noodle salad, oyster mushroom duxelle, charred pak choi, soy & ginger jus

8oz dry aged fillet steak, pancetta red onion jus, dauphinoise potatoes, charred cherry vine tomatoes

Whole baked lobster, parmesan & parsley cream, watercress & pickled onion salad, skin on seasoned fries (£10 supplement)

Desserts

Christmas Pudding, red currants, crème anglaise, physalis

Sticky toffee pudding, toffee sauce, vanilla ice cream (V)

Cinnamon pannacotta, spiced pear & plum compote (NG, VO)

Chocolate & orange pie, vanilla ice cream (VE, V)

Black cherry & rum tart, spiced rum chantily cream (VO, V)

Selection of cheeses, artisan charcoal crackers, damson jelly, caramelised onion chutney & baby apples

To Finish

Tea or coffee & mini mince pies

There is a optional 10% gratuity on all Christmas and festive menus which is automatically added to your bill. V - vegetarian, VE - vegan, VO- vegan alternative NG - can be made with non-gluten-containing ingredients, GF - made with non gluten-containing ingredients

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CHRISTMAS DAY
AT
THE FROGMILL
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