

CHRISTMAS DAY 5 COURSE £95

CHAMPAGNE BUCKS FIZZ



For more Vegetarian, vegan options or any other dietary requirements please speak to a member of our team.

Our chefs will do all they can to accommodate your dietary requirements

APETISER

Amuse-bouche of roasted parsnip soup

STARTER

Capesante alla Fiorentina - Pan fried king scallops with spinach and lemon garlic butter sauce

Beef carpaccio - raw beef sliced paper-thin, served with rocket and parmesan, drizzled with olive oil and lemon juice

Fritto misto - Semolina dusted and lightly fried tiger prawns, calamari & whitebait served with salad garnish, lemon and garlic mayonnaise

Goats cheese & pear salad (v) - with honey and mustard dressing, rocket, pecan nuts and pomegranate

Duck Liver and Pork Pâté with Orange & Cognac Liqueur - toasted homemade bread and salad garnish

MAIN

Slow roast chestnut-stuffed Turkey - wrapped in pancetta and served with slow roasted winter vegetables, bread sauce and port gravy

Saltimbocca di Vitello- Pan fried veal breast with sage and Parma ham served with green beans, dauphinoise potatoes and veal jus

Braised Lamb Shank - with smooth mash, tender stem broccoli, heritage carrots & lamb jus

Risotto Zucca (V, GF)- Butternut squash risotto with rocket and shavings of vegetarian hard cheese

Orata Arrostita - Whole Seabream oven roasted, new potatoes, black olives, caper berries and lemon butter sauce

ROAST WINTER VEG AND POTATOS FOR THE TABLE TO SHARE

DESSERT

Banoffee pie - Crushed digestive biscuits, chopped bananas, toffee & vanilla cream

Bread and butter pudding- served with custard and vanilla ice-cream

Chocolate fudge cake - warm chocolate fudge with vanilla ice-cream

Christmas Pudding (n)- with brandy sauce and vanilla ice-cream

Raspberries & Strawberries (GF, DF, VG, V) - with lemon sorbet & strawberry coulis

SELECTION OF CHEESES TO SHARE

FILTER COFFEE OR TEA AND MINCED PIE

**PLEASE INFORM A MEMBER OF
OUR TEAM OF ANY ALLERGIES
WHEN ORDERING**

All meat weights denoted are pre-cooked. (n) denotes dishes which contain nuts or traces of nuts. (v) denotes dishes which are suitable for vegetarians. Due to the presence of nuts in our restaurant, there is a small possibility that traces of nuts may be found in any of our items.
All prices are inclusive of VAT.

There is a discretionary 10 % service charge for parties of 6 or more people