

Christmas Day Menu

Starters

Cream of Spiced Pumpkin

Pomegranate Molasses, Carrot Crisps

Crayfish Cocktail

Prawn Cracker, Avocado Mousse, Confit Lemon, Tomato Powder

Crispy Duck Salad

Carrot, Coriander, Honey, Soy

Crab Cake

Lime and Chilli Chutney, Tartare Sauce

Mains

Turkey Ballotine

Duck Fat Roasties, Sprouts with Smoked Pancetta,
Baby Root Vegetables and Cranberry Jus

Roast Sirloin Beef

Duck Fat Roasties, Crushed Tarragon Potato, Parsnip,
Yorkshire Pudding, Gravy

Fillet of Sea Bass

Saffron Nage, Mussels, New Potato Parmentier

Truffle Open Lasagne

Wild Mushroom, Confit Leeks, Spinach, Chervil Sauce

Desserts

Christmas Pudding

Brandy Sauce, Armagnac and Prune Ice Cream

Roasted William Pear

Burnt Money Cremeux, Ginger Crumble and Brown Butter

Valrhona Carmelia Milk Chocolate

Peanut Butter, Salted Caramel

Selection of Six French and English Cheeses

Membrillo Jelly, Chutney, Crackers

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten. All prices are inclusive of VAT. An optional 10% service charge will be applied to your bill. GF = GLUTEN FREE DF = DAIRY FREE V = VEGAN VG = VEGETARIAN