

# Christmas Day

£75 per person

### CHRISTMAS DRINKS OFFERS

Dolci Colline extra dry Prosecco £30 a bottle
El Ninot de paper house white or red £25 a bottle
10 bottles of Peroni £50
Ferreira Ruby port or Sauternes pudding wine £3 a glass
(pre-order prices only and whole table must order)

#### Starters

Cornish crab brûlée, toasted soldiers

Venison carpaccio, truffle mayonnaise, rocket cress, Parmesan crisps (gf)

Stout sautéed wild mushrooms, crispy potato pavé, black truffle aioli (vg, gf)

Cashel Blue, pear, walnut & red chicory salad, fig & honey vinaigrette (v, gf)

Suffolk Red ham hock terrine, piccalilli, sourdough toast

### Mains

Beef Wellington, mashed potato, honey glazed carrots, jus
Roasted halibut, braised leeks, clams, cider & clotted cream sauce (gf)
Wild mushroom tortelloni, burrata, asparagus, brown butter, crumbled hazelnuts (v)
Butternut squash pithivier, creamy Brussels tops, onion gravy (vg)
Roast Grove Smith turkey, pigs in blankets, roast potatoes & vegetables,
pork & sage stuffing, bread sauce, cranberry

# **Puddings**

Christmas pudding, brandy cream

Apple & blackberry crumble, custard

Sticky toffee pudding, vanilla ice cream, toffee sauce

Chocolate brownie, salted caramel ice cream, hot chocolate sauce (vg, gf)

Hamish Johnston cheeseboard; Golden Cross goat's, Montgomery Cheddar, Cashel Blue, charcoal crackers, chutney