

CHRISTMAS DAY

3 COURSES
PLUS A GLASS OF MOET

£92

£52 for under 10's

STARTERS

Classic French onion soup, Keens cheddar croute GFO DFO

Duck liver parfait, smoked duck breast, cherry & port chutney, toasted brioche GFO

Poached lobster & seared scallops, lobster bisque sauce, sea aster GF DFO

Caramelised shallot and thyme tarte tatin, crumbled goats cheese, walnut & rocket pesto GFO
DFO V VEO N NFO

MAINS

Roasted free range turkey, pigs in blankets, goose fat potatoes, seasonal vegetables, gravy GFO
DFO

Root vegetable & lentil nut roast, roast potatoes, seasonal vegetables, red currant & port jus VE
GF DF

Beef wellington, duck fat fondant potato, maple glazed carrot, caramelised onion, braised savoy &
pancetta, red wine jus GFO DFO

Pan seared fillet of halibut, olive oil mashed potatoes, razor clams, creamed leeks, sea herbs,
patis butter sauce GF DFO

Roasted crown prince squash & ricotta ravioli, lemon pangrettato, sage butter sauce V DFO

DESSERTS

Dark chocolate fondant, poached blackberries, vanilla cream V

Christmas pudding, brandy anglaise DFO V

Selection of British cheeses, chutney, grapes, celery, wheat biscuits GFO VO

Salted caramel choux bun, clotted cream ice cream, white chocolate sauce V

Chocolate and peanut delice, peanut praline, ice cream VE GF DFO N

gf - gluten free
df - dairy free
v - vegetarian
veo - vegan option
n - contains nuts

gfo - gluten free option
dfo - dairy free option
vo - vegetarian option
ve - vegan
nfo - nut free option