



## Starters

Salt Baked Beetroot & Goat's Cheese Salad (V) Candied walnuts, grape vinegar (VE available) (368 kcal)

Butternut Squash Velouté (V) Croutons, aged Italian hard cheese, fresh chives (249 kcal) Finest Quality Smoked Salmon Celeriac remoulade, Lilliput capers, soft herbs (397 kcal)

Shallot & Pea Ravioli (VE)

Extra virgin olive oil, tarragon, woodland mushrooms, soft herbs (197 kcal)

## Mains

British Reared Roast Turkey Served with all the trimmings, bread sauce, cranberry, roasting juices (1043 kcal)

Fillet of Grilled Sea Bass Alla Siciliana Caponata of vegetables, tomato vinaigrette, soft herbs (400 kcal) Butcher's Steak with Peppercorn Sauce Roasted Piccolo tomatoes, Koffmann chips, young watercress (769 kcal)

Upgrade to a 28-day aged Campbell Brothers' sirloin steak + 10.00

Potato Gnocchi (VE) Basil dressing, Piccolo tomatoes, extra virgin olive oil, toasted pine nuts (584 kcal)

## Puddings

Traditional Christmas Pudding (V)
Semifreddo redcurrants, warm crème anglaise, candied walnuts (463 kcal)

Dark Chocolate Fondant (V)
Caramel sauce, vanilla ice cream, honeycomb (592 kcal)

Jamaican Mess "The Perfect Mistake" (V)

Banana & caramel sauce (622 kcal)

Ice Creams & Sorbets (V/VE)

Speak to your server for today's flavours (424 kcal)



Rutland Red, White Stilton, Blue Stilton, vintage Cheddar, fig chutney, Peter's Yard biscuits (580 kcal) +5.00 Winners of supreme champions of the International Cheese Awards

