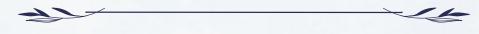


## Five-Courses 115.00 | Under 14's 60.00



#### Soup

Butternut Squash Velouté (V) Croutons, aged Italian hard cheese, fresh chives Cappuccino of Mushroom (V)
Woodland mushrooms, chervil, extra virgin olive oil

#### Starters

Salt Baked Beetroot & Goat's Cheese Salad (V) Candied walnuts, Merlot dressing (VE available) Classic Gravlax of Salmon Sweet pickled cucumber, mustard dill sauce, brown bread & butter Potted Ham En Gelée with Parsley Piccalilli, toasted sourdough

### Sorbet

Passionfruit & Mango

#### Mains

British Reared Roast Turkey Served with all the trimmings, bread sauce, cranberry, roasting juices Roasted Whole Striploin of Campbell Brothers' Beef SERVED MEDIUM RARE Yorkshire pudding, Madeira roasting juices Grilled Swordfish Steak à la Provençal Sauce vierge, buttered leaf spinach, fresh basil, new potatoes

Shallot & Pea Ravioli (VE) Extra virgin olive oil, tarragon, woodland mushrooms, soft herbs Stuffed Savoy Cabbage à L'ancienne (VE) Koffmann roast potatoes, Yorkshire pudding, green beans, box tree red cabbage, parsnip, carrot, madeira roasting juices

# Puddings

Traditional Christmas
Pudding (V)
Semifreddo redcurrants,
warm brandy sauce,
candied walnuts
(VE available)

70% Dark Chocolate Mousse (V) Crème Chantilly, hazelnut nougatine Almond Rice Pudding (VE) Soaked apricots

Clawson Union Jack Cheese Plate Rutland Red, White Stilton, Blue Stilton, vintage Cheddar, fig chutney, Peter's Yard biscuits



