

CHRISTMAS DAY MENU

• £94 per person •

AMUSE BOUCHE ON ARRIVAL

TO START

CREAM OF CAULIFLOWER SOUP

ASSIETTE OF ENGLISH CHARCUTERIE

Celeriac remoulade, cornichons, toasted sourdough

PAN SEARED SCALLOPS

Sauce vierge

HERITAGE SALAD OF GOATS CHEESE AND BEETROOT

Candied walnuts

CALIFORNIAN PINK GRAPEFRUIT SORBET

MAIN COURSES

GRILLED SEABASS À LA FORESTIERE

Buttered leaf spinach, grilled woodland mushrooms, aged balsamic

ROAST CUMBRIAN TURKEY

Served with all the trimmings, bread sauce, cranberry, roasting juices

GRILLED WOODLAND MUSHROOM CANNELLONI

Cream cheese sauce (v)

CLASSIC SIRLOIN STEAK (8oz)

Fondant potato with a brandy & peppercorn sauce, creamed cabbage & pancetta

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Served with brandy sauce

MONT BLANC MESS

Meringue, Chantilly Cream, hot chocolate sauce

BAKEWELL TARTS

Clotted cream

SHERRY SOAKED FRUIT CAKE

With Alex James Blue Monday cheese

