

## CHRISTMAS DAY MENU - £150

### STARTERS

- 'The Crown' Lobster Bisque with Garlic and Saffron Rouille GFA
- Dorset Crab, King Prawn and Avocado Tian with Soft Boiled Quail's Eggs,  
Cucumber and Pink Grapefruit Dressing, GF
- Smoked Salmon and Hot Smoked Salmon Blini with Caperberries,  
Mixed Leaves, Shallot, Chive, Caviar and Sour Cream Dressing GFA
- Rustic Game and Pistachio Nut Terrine with Home-made Piccalilli,  
Mini Gherkins, Baby Pickled Onion and Toasted Brioche GFA
- Mozzarella, Vintage Cheddar Cheese, Sweet Potato and Celeriac Roulade  
with Roasted Fig, Christmas Chutney and Basil Dressing V, GF
- Walnut and Hummus Stuffed Courgettes served with a Broad Bean, Fennel and  
Radish Salad, Hazelnut Vinaigrette VG, GF

### SECOND COURSE

- Pink Champagne and Cranberry Sorbet VG, GF
- 'Scallop Gartin'
- Fresh Scallop in the shell with Parsley, Creamed Leeks and Swiss Cheese Sauce
- Pan-fried Salmon with Asparagus, Samphire and Hollandaise Sauce GF
- Oven-baked Supreme of Duck with Baby Spinach, Rosti Potato and Red Grape Jus GF
- Twice Baked Goat's Cheese Souffle with a Thyme, Apple and Spring Onion Salas V
- Mini Aubergine and Mediterrean Vegetable 'Lasagne' with a  
Spicy Tomato Provençale Sauce VG, GF

GF – Gluten Free, GFA – Gluten Free available, DF – Dairy Free, V – Vegetarian, VG - Vegan, VGA – Vegan Available  
Due to the open nature of our kitchen, we are unable to guarantee that dishes are 'free from' allergens.  
Please advise a member of staff in advance of any dietary requirements.  
A 12.5% discretionary service charge will be added to your bill – please ask a staff member if you'd like it removed.

## MAIN COURSES

Pan-seared Pave of Halibut with a Butternut Squash, Basil and Pea Risotto  
Char-grilled Artichokes and Butternut Squash Emulsion

Traditional Roast Turkey with Honey Roasted Parsnips, Roast Potatoes, Pigs in Blankets,  
Seasonal Vegetables, Yorkshire Pudding, Bread Sauce and Red Wine Jus

Roast Saddle of Lamb filled with Spinach, Garlic, Apricots and Shallots served with Honey  
Roasted Parsnips, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding and Red Wine Jus

Beef en Croute Roast Fillet of Beef wrapped in Spinach, Wild Mushrooms, Pancakes,  
Puff Pastry with Green Beans, Truffle Mash and Red Wine Jus

Festive Vegetarian Wellington Roasted Root Vegetables, Wild Mushrooms, Cranberries, Brie,  
Pancakes and Puff Pastry with Green Beans, Truffle Mash and Herb Jus Baked Red Pepper and  
Mediterranean Vegetable 'Lasagne' with Saffron Sauce VG, GF

Chestnut and Pecan Nut Roast With Honey Roasted Parsnips, Roast Potatoes,  
Seasonal Vegetables and Herb Jus VG, GF

## DESSERTS

Chef's Home-made Christmas Pudding with Brandy Sauce,  
Clementine and Clotted Cream Ripple Ice Cream

Vegan Christmas Pudding with Brandy Sauce, Clementine Sorbet VG

Strawberry and Cream Mirrored Cheesecake  
with Strawberry Compote, Strawberry and Vanilla Sauce GF

Trio of Citrus Desserts Blueberry and Lemon 'Meringue' Posset, Caramelised Lime Tart,  
Orange and Ginger Crème Brulee,

Assiette of Chocolate Black Forest Terrine, Mini Chocolate Fondant,  
Orange and Chocolate Tartlet, White Chocolate Ice Cream

Selection of Cheeses with Grapes, Celery, Chutney, Truffle Honey and Crackers

---

Tea and Coffee with Christmas Truffles and Petit Fours