

Christmas Day Menu

4 Course Set Menu

AN EXTRA SPECIAL CHRISTMAS DAY EXPERIENCE

FOR JUST £15 EXTRA PER PERSON

Treat you and your loved ones to our Extra Special Christmas Day package which includes a glass of Chapel Down Brut NV or pint of Peroni Nastro Azzurro on arrival and a cocktail to finish.

Choose from: Espresso Martini, Mojito, Aperol Spritz, Chocolate Orange Martini, Pineapple Spritz or Old Fashioned.

On Arrival

ARTISAN RUSTIC BREADS (v) Netherend Farm salted butter, balsamic tomato tapenade, house pesto

Starters

CHICKEN LIVER & FIG PARFAIT* Cherry amaretto compote, candied seeds, toasted bread

HIMALAYAN SALT-CHAMBER AGED SMOKED SALMON Yuzu & lime aioli, tomato & spring onion salsa

GOATS CHEESE WHISKEY GLAZE TATIN* (v) Butternut squash, shallots, house pesto, dressed watercress
Vegan alternative available

BAKED SCALLOP THERMIDOR* King prawns, crab, Champagne thermidor sauce, gremolata crumb

SAUTÉED EXOTIC MUSHROOM RISOTTO (ve) Balsamic tomatoes, artichoke crisps, sticky pickled dates

BUTTERNUT SQUASH, ROSEMARY & SAGE SOUP (ve) House pesto, toasted focaccia

Mains

All mains are served with roasted carrots, parsnips & sautéed Brussels sprouts.

HAND-CARVED TURKEY Lemon & thyme stuffing, Cumberland pigs in blankets, roasted potatoes, sourdough bread sauce, cranberry sauce, gravy

PAN-ROASTED RACK OF LAMB* Dauphinoise potato, Tenderstem® broccoli, balsamic glazed beetroot, hedgerow sauce, artichoke crisps

FILLET OF BEEF WELLINGTON Roasted potatoes, rich gravy, dressed watercress

PAN-FRIED HALIBUT Prawns, preserved lemon butter, capers, tomato & spring onion salsa, lemon gremolata baby potatoes

BUTTERNUT SQUASH & CELERIAC WELLINGTON (ve) Wild garlic, Tenderstem® broccoli, roasted potatoes, onion gravy

Desserts

KUMQUAT CHRISTMAS PUDDING* (v) Hot brandy sauce **Vegan alternative available**

CHEESE & BISCUITS (v) Taw Valley Cheddar, British Stilton, Jacquin Buchette goats cheese, hedgerow chutney

VANILLA POACHED PEAR (ve) Raspberry sorbet, sweet crumb, chocolate sauce

OUR CHOCOLATE BOMB* (v) Toffee sponge, caramelised banana, Bourbon vanilla ice cream, whipped cream, warm dulce de leche sauce

SPICED PINEAPPLE DOME (v) Coconut sorbet, sweet raspberry crumb, viola

BLACK FOREST DELICE* (v) Cherry amaretto compote, Valrhona chocolate ganache, whipped cream

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. *Contains alcohol. Fish dishes may contain small bones. All items are subject to availability.



Join us for a

Truly
Special

CHRISTMAS DAY