

— DINING ROOM & BAR —

CHRISTMAS DAY MENU

Starters

Cured Halibut and Fennel Terrine (205 kcal) pickled mushroom, toasted rye, salted grapes

Salt Baked Beetroot Terrine (261 kcal) Goats cheese croquette, pickled walnut

Intermediate

Duck Liver Parfait (454 kcal) house smoked breast, fig chutney Honey Glazed Roasted Butternut (454 kcal) wild mushroom, mushroom ketchup, roasted chestnuts

Mains

Rolled Breast of Turkey Wrapped in Parma Ham (622 kcal) sage and onion stuffing, thyme and garlic roasted potatoes, roasted parsnips and carrots, chipolata, sage butter brussel sprouts

Roasted Yorkshire Beef Fillet (1088 kcal)
Rosti potato, port braised red cabbage, glazed petti onions, roasted Foie Gras

Mushroom and Roasted Parsnip Pie (1049 kcal) spelt barley, savoy cabbage

Desserts

Austin's Plum and Date Christmas Pudding (809 kcal) red currants, brandy cream sauce Selection of Cheese and Biscuits (681 kcal) celery, chutney, grapes

Coffee and Petit Fours (274 kcal)

£115.00 per person

All weights are approximate precooked. Prices include VAT at the current rate.

Food allergies; please ask a member of our team for information on allergens contained in our dishes. Dishes may contain nuts. (v)

Suitable for vegetarians. (vg) Suitable for vegans. (ngc) No gluten containing ingredients. (vg/ngc) ovailable denotes dishes for which there is a vegan or not gluten containing ingredients version available, please ask your server for more details.

A discretionary 12.5% service charge will be added to your bill.