

Christmas Eve Dinner Menu

STARTERS

Roasted Parsnip & Chestnut Velouté

Black truffle crème fraîche, crispy sage (7,8) (VO, GF)

or

Hand-Dived Orkney Scallops

Celeriac purée, apple textures, cider beurre blanc, crispy pancetta (7,12,14)

or

Confit Duck & Ham Hock Pressé

Spiced pear chutney, pickled cauliflower, toasted brioche (1,10,12)

or

Whipped Goat's Cheese & Heritage Beetroot

Candied walnuts, aged balsamic, watercress (7,8,12) (VO, GF)

MAINS

Roasted Turkey Ballotine

*Apricot & sage stuffing, dauphinoise potato, pigs in blankets, glazed winter vegetables,
port & cranberry jus (1,7,12)*

or

Roasted Fillet of Halibut

Potato terrine, braised leeks, Champagne velouté (4,7,12)

or

Slow-Roasted Beef Feather blade

Potato fondant, confit carrot, roasted shallot, red wine jus (7,9,12) GF

or

Wild Mushroom, Chestnut & Truffle Pithivier

Celeriac fondant, buttered kale, Madeira & truffle jus (1,7,8,12) (VO)

DESSERTS

Traditional Christmas Pudding

Brandy anglaise, cinnamon ice cream (1,3,7,8,12)

or

White Chocolate & Clementine Cheesecake

Cranberry compote, candied orange (1,3,6,7)

or

Chocolate Délice

Salted caramel, hazelnut praline, crème fraîche ice cream (3,7,8)

or

British Artisan Cheese Selection

Celery, festive chutney, grapes, artisan crackers (1,7,9,12)

1 = Gluten, 2 = Crustaceans, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soya, 7 = Dairy, 8 = Nuts, 9 = Celery,
10 = Mustard, 11 = Sesame, 12 = Sulphites, 13 = Lupin, 14 = Molluscs |
V = Vegan, GF = Gluten Free Option, VO = Vegetarian Option

"If you would like information on ingredients within our menu items in relation to allergens and food intolerance including GF,
please ask a member of staff who will be able to assist you.

Our food is prepared in a kitchen where nuts, gluten and other known allergens/ intolerances may be present."