

Christmas Day Menu

Three course menu at £125 per person



TO BEGIN

Roebuck Classic Cuvée Vintage 125ml Winter spiced butternut squash tartlet VG



STARTERS

Carrot, ginger & coriander soup, root veg crisp^{VG GF}

Smoked trout, keta caviar, creme fraiche, preserved lemon GF

Wild boar terrine, orange condiment, brioche toast

MAINS

For one and all: all mains served with roast potatoes, red cabbage, glazed parsnips

Seared cod, heritage carrots, clams, Roebuck Cuvée butter sauce GF

Bronze turkey noisette, cranberry chutney, maple-glazed pigs in blankets

Belted Galloway peppered beef fillet, brandy peppercorn sauce

Butternut squash wellington, vegan jus VG

DESSERT

Christmas pudding, brandy cream ^V Chocolate and almond tart, vanilla ice cream V

Winter fruit set cream, spiced crumble ^V Selection of Neal's Yard British cheeses, house chutney, oatcakes (+£12 supplement) ^V

