



Christmas Day Menu

£79.99 PER ADULT (FOR FOUR COURSES) | £45 PER CHILD

Served 12pm – 4pm

AMUSE-BOUCHE

- 🌿🌱🌾 Compressed Watermelon, Mascarpone, Olive Dust
- 🌾 King Prawn, Warm Mango Salsa, Balsamic Caviar

STARTERS

SMOKED PUMPKIN SOUP

Butternut squash tortellini, smoked butter, pan-fried sage and crispy lavash

CANADIAN BAKED SCALLOPS

Roasted pancetta, chives and Champagne cream

TWICE BAKED STILTON SOUFFLE

Thyme scented mushroom reduction, caramelised pecan nut brittle

BALMORAL SMOKED DUCK BREAST

Buttered asparagus, caramelised orange segments and cranberry jus

🌿🌱 MULLED WINE POACHED PEARS

Baby rocket, crumbled feta and candied walnuts

MAINS

ROAST VENISON SADDLE

Slices of venison saddle on a bed of orange and port braised red cabbage mash, bacon roasted Brussels sprouts, green beans served with a port reduction, and a date and prune chutney

SALMON WELLINGTON

Salmon and cream cheese wellington served with garlic roasted baby potatoes, pan-fried asparagus, citrus salad and a caper butter cream

🌿🌱 REDEFINED ROAST TENDERLOIN

Sliced Tenderloin served with a delightful medley of accompaniments including roast sweet potatoes, tender green peas, glazed Vichy carrots, Brussels sprouts and our house vegan jus

TRADITIONAL ROAST TURKEY

Our traditional roast turkey stuffed with luscious orange marmalade served with a delightful medley of accompaniments including roast sweet potatoes, tender green peas, glazed Vichy carrots, Brussels sprouts and our house gravy and cranberry sauce

DESSERTS

LINZER TORTE

Decadent almond flavoured sponge layered with sweet berry jam and fresh seasonal fruits, served with vanilla ice cream and raspberry compote

CHRISTMAS PUDDING

A traditional festive dessert made from a rich combination of dried fruits and nuts soaked in a velvety brandy sauce

🌱 TARTS AUX POMMES

Fluffy vegan cake packed with braeburn apples and warm notes of cinnamon and spices, perfectly complemented with smooth vegan ice cream

BAILEYS CHOCOLATE CHEESECAKE

Baileys flavoured cheesecake filling on a delicious crunchy cookie crust base completed with layers of rich chocolate ganache, served with coffee cinnamon sauce

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 10% will be added to your bill.

🌿 Vegetarian 🌱 Vegan 🌾 Gluten Free