

# CHRISTMAS DAY MENU 2023

#### **APPETISER**

Truffle arancini v, VG on request

### STARTERS

Longhorn beef tartare, smoked egg yolk, grilled sourdough

Prawn cocktail, shredded gem, scallions, cucumber, cocktail dressing

Mushroom on toast, smoked egg yolk, penny buns, grilled sourdough *V, VG on request*Cornish crab soup, saffron, brandy, chives

### MAINS

Halibut T-Bone, roast cauliflower puree, black cabbage, brown shrimp butter

Roast turkey breast, fondant potatoes, Brussel sprouts, cranberry ketchup, mashed roots, turkey gravy

Fillet of beef Wellington, Jerusalem artichoke, shallot marmalade, truffle sauce

Butternut risotto, sage & pine nut brown butter *V, VG on request* 

## DESSERTS

Chocolate Fondant, pistachio ice cream

Mulled wine poached pear, vanilla rice pudding, gingerbread

Christmas pudding, brandy custard *VG*Ice cream & sorbets, seasonal selection, brandy snaps *V, VG* 

## THREE COURSES £135

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements.

A discretionary service charge of 13.5 % will be added to your bill. All prices are inclusive of VAT at 20%.