

# Christmas Day Menu

Adult - £155

Child - £49

## Starters

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### Roasted Cauliflower

Red Currants, Baby Leeks, Hazelnut, and Vinaigrette

### Slow Cooked Beef Croquette

Dijonnaise, Silver Skins and Fat Crumbs

### Smoked Mackerel Pate en Croute

Cucumber Caviar Dressed Sea Aster Leaf

### Charred Tenderstem Broccoli Salad

Olives, Poppy Seeds, Spinach, and Pomegranate Molasses

## Mains

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### Turkey Ballotine

Pomme Anna, Sprouts with Bacon, Root Vegetables, Gravy

### Roast Sirloin Beef

Roast Potato, Agave-Glaze, Chantey Carrot, Root Vegetables, Yorkshire Pudding, Gravy

### Sous vide Halibut

Celeriac, Romanesco, Clams, Salmon Caviar

### Black Garlic Gnocchi

Sweet Potato Puree, Crispy Kale, Leek Sauce

## Desserts

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### Christmas Pudding

Honeycomb, Stem Ginger and Salted Caramel Sauce

### Selection of English and French Cheeses

Crackers, Chutney

### White Chocolate Cheesecake

Passion Fruit and Mango

### Warm Ginger Sponge

Salted Caramel, Clotted Cream and Orange Confit

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten. All prices are inclusive of VAT. An optional 10% service charge will be applied to your bill. GF = Gluten Free, VG = Vegetarian, VE = Vegan, DF = Dairy Free.