

CHRISTMAS DAY MENU £85.00



FIRST COURSE

Maple Roasted Butternut Squash & Pecan Soup | toasted seeds, citrus crème fraiche

SECOND COURSE

Beetroot Cured Salmon | poached salmon, salt baked beetroot, compressed cucumber
Ham & Brie | Oxsprings air dried ham, crispy fried brie, pickled vegetables

MAIN COURSE

Butter Roasted Cheshire Turkey | pigs in blankets, chestnut stuffing, duck fat roast
potatoes, parsnips, glazed sprouts, cranberries

Roast Welsh Sirloin of Beef | sticky oxtail parcel, gratin potatoes, tenderstem broccoli,
honey roast vegetables, horseradish soufflé

Pan Seared Brill | crushed potatoes, shellfish & saffron broth, wilted greens, 23 carat carrot

PUDDING COURSE

Christmas Pudding | plum compote, brandy sauce

Assiette of Desserts | baked cranberry cheesecake, mandarin tart & Cointreau ice cream,
chocolate opera

British & Continental Cheese Selection | chutney, damsel crackers, grapes

Due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, please talk to a member of the team, who will be pleased to provide you with more detailed information.