

Christmas

Signature four courses set menu £75 per head

AMUSE-BOUCHE
Chefs’ Selection

STARTERS

PÂTÉ À L’ORANGE DUCK & PORK -
soft boiled quail egg, candy walnuts, apple chutney, aged balsamic, watercress and grilled sourdough toast

TRIO OF SHELLFISH
Dressed crab, garlic marinated king prawns, seared scallop with beetroot carpaccio & egg yolk bonbon and cress

SEARED HAND-DIVED KING SCALLOPS VOL-AU-VENT
white wine braised mussels, leek, chicken mousse, mushrooms, saffron, parsley, puff-crust & white wine sauce

OLIVE OIL POACHED DUCK EGG
sauteed winter mushrooms s/w soldiers, parsley, chives, watercress and blue cheese velouté

MAIN COURSE

TRADITIONAL ROAST TURKEY BREAST & TRIMIMNGS
pigs in blanket, sage & onion stuffing, Duck-fat roast potatoes, Brussels sprouts, roots, cranberry & red wine Jus

SLOW ROAST CRISPY PORK BELLY
red wine braised red cabbage, potato dauphinoise, sauteed mix greens, apple comport, and cinnamon sauce

GRILLED FILLET OF STONE SEABASS
sauteed king prawns, green beans, chorizo mash potato, confit shallots, mussels and saffron Beurre Blanc

ROASTED WINTER ROOT VEGETABLE PITHIVIER
with sauteed young spinach, potato fondant, creamy kale, and smoked cheddar cheese sauce

PRE-DESSERT

Champagne sorbet

DESSERT

CHRISTAMS PUDDING
with vanilla ice cream and brandy crème anglaise

TRIO OF CHOCOLATE
Fondant, Mousse, Ice cream with candy pistachio

RUM BABA FLAMBE AT THE TABLE
Brandy, cream Chantilly

Key: (V) vegetarian | (VE) vegan | (GF) gluten free | (NF) nut free | (DF) dairy free

KIDS MENU

£28 per head

STARTERS

WILD MUSHROOMS S/W SOLDIERS
With mushroom pate

Or

WELSH RAREBIT
ham, cheese, bread and salad

MAIN COURSES

TRADITIONAL ROAST TURKEY BREAST & TRIMIMNGS
pigs in blanket, sage & onion stuffing, Duck-fat roast potatoes, Brussels sprouts, roots, cranberry & red wine Jus

Or

ROASTED WINTER ROOT VEGETABLE PITHIVIER
with sauteed young spinach, potato fondant, creamy kale, and smoked cheddar cheese sauce

PRE-DESSERT

Raspberry sorbet

DESSERTS

Selection of assorted Ice creams

Or

Please select from the dessert menu

Key: (V) vegetarian | (VE) vegan | (GF) gluten free | (NF) nut free | (DF) dairy free

Wish you a Merry Christmas
Thank you for dining with us.

Wine LIST

WHITE

	125ML	175ML	BTL
LOU MAGRET SAUVIGNON BLANC – FRA (HOUSE WINE)	£ 8	£ 9	£ 32
BELLO TRAMONTO PINOT GRIGIO – ITALY	£ 8.5	£ 10	£ 35
PEAR TREE CHENIN BLANC – SOUTH AFRICA	£ 9	£ 10	£ 45
MACON VILLAGE CHARDONNAY – BURGUNDY, FRANCE	£ 9	£ 10	£ 45
CALMEL & JOSEPH PICPOUL – FRANCE	£ 10	£ 12	£ 65

FINE WHITE BOTTLES

TRAICAO ALVARININHO - PORTUGA	£ 65
RIESLING WILLOWGLEN - AUSTRALIA	£ 65
L’AUTANTICQUE VIOGNIER – FRANCE	£ 69
PIERRE ANDRE CHABLES – FRANCE	£ 79
LA CHATEAU SANCERRE – FRANCE	£ 85

RED

LOU MAGRET MERLOT – FRA (HOUSE WINE)	£ 8	£ 9	£ 32
CUVEE ROUSSON SYRAH (SHIRAZ) - FRANCE	£ 9	£ 10.5	£ 45
MIRANO CRIAZA D.O.C RIAJA – SPAIN	£ 9	£ 10.5	£ 45
DOMAINE DE I HERRE RESERVE MALBEC - FRANCE	£ 9	£ 10.5	£ 45
MONTE CABERNET SAUVIGNON – CHILE	£ 9	£ 10.5	£ 45

FINE RED BOTTLES

FORTUNA MALBEC – ARGENTINA	£ 65
LOUIS ESCHENAUER MERLOT – FRANCE	£ 72
CALMEL & JOSEPH LA POINT APO CORBIERIE – FRANCE	£ 78
MOMMSSIN DOMAINE DE LA PRESLE FLEURIE – FRANCE	£ 85
LA FLEUR LUSSAC SAINT EMILION – FRANCE	£ 85
CHATEAUNEUF DU PAPE CHATEAU BEAUCHENE – FRANCE	£ 127

ROSÉ

PRIMI SOLI PINOT GRIGIO ROSÉ – ITALY	£ 9	£ 10	£ 42
L’OASIS DE PROVENCE ROSE – FRANCE	£ 10	£ 11.5	£ 55

SPARKLING

	125ML	BTL
1 CASTELLI PROSECCO EXTRA DRY NV – ITALY	£ 10	£ 45
1 CASTELLI PROSECCO EXTRA DRY ROSÉ – ITALY	£ 10	£ 45
CHAMPAGNE PAUL LANGIER BRUT – FRANCE	£ 14	£ 69
CHAMPAGNE SAINT-GALL LE PREMIER CRU – FRANCE		£ 115
CHAMPAGNE ROSE DE SAINT-GALL PREMIER CRU – FRANCE		£ 120