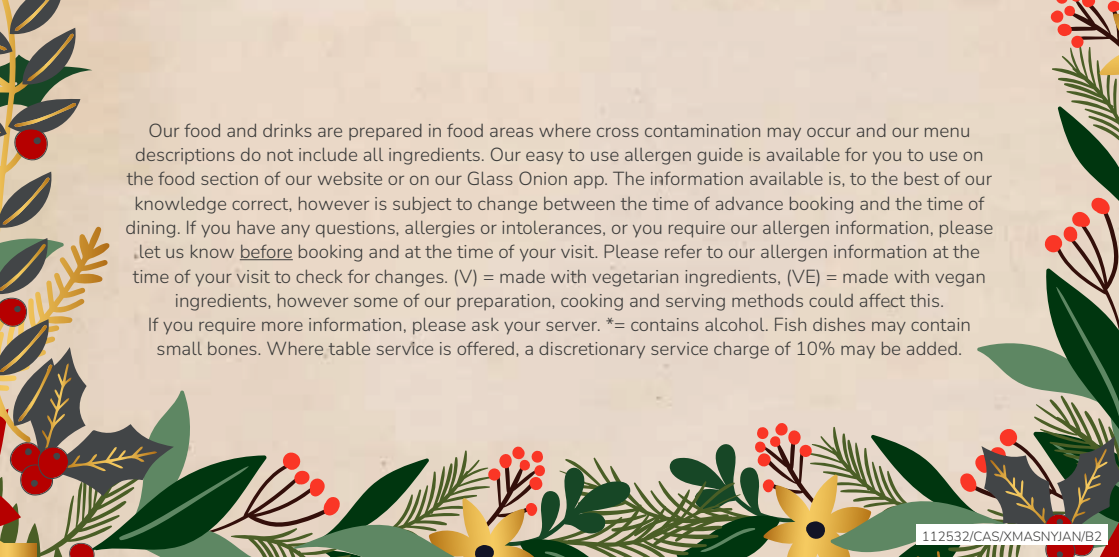




CHRISTMAS DAY MENU

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. * = contains alcohol. Fish dishes may contain small bones. Where table service is offered, a discretionary service charge of 10% may be added.





CHRISTMAS DAY MENU

Celebration Menu 82.00

With a glass of Prosecco 87.00 | With a glass of Champagne 92.00

TO START

Whole Baked Sourdough, salted butter (v)

STARTERS

Chicken Liver & Brandy Parfait, hedgerow chutney, toasted sourdough

Spiced Parsnip & Sweet Potato Soup, coconut dressing, salsa verde, toasted sourdough (ve)

Smoked Salmon Duo, oak-smoked Atlantic salmon, smoked salmon rilette, lilliput capers, rye bread

Dolcelatte, Pear & Beetroot Salad, saffron-poached pears, beetroot, orange vinaigrette (v)

MAINS

All main courses are served with thyme-roasted potatoes, homemade braised red cabbage, roasted parsnips & carrots, shredded sprouts & chestnuts.

Hand-Carved Turkey Breast, Cumberland pigs-in-blankets, bacon & chestnut stuffing, red wine sauce

Pan-Roasted Halibut, cauliflower purée, pommes anna, king prawns, porcini butter sauce*

Root Vegetable Wellington, root vegetables, apricots & cranberries encased in puff pastry, celeriac purée, gravy (ve)

Rack of Lamb, parsnip purée, pancetta, pearl onions, sautéed mushrooms, red wine sauce

Roast Sirloin of Beef, Yorkshire pudding, roasted shallot, parsnip purée, horseradish crème fraîche, beef dripping pangrattato, red wine sauce

DESSERTS

Spiced Sticky Toffee Pudding, vanilla crème Anglaise (v)

Dessert Trio, Belgian chocolate torte, salted caramel profiteroles, white chocolate & raspberry ice cream (v)

Chocolate Fondant, white chocolate & raspberry ice cream

Apple, Plum & Damson Crumble, vanilla crème Anglaise (v) *Vegan serve available (ve)*

British Cheeses, savoury biscuits, rye bread, hedgerow chutney, grapes (v)

TO FINISH

Chocolate Truffles (v)

