

Christmas Day
£96pp

Amuse-bouche, homemade sourdough & butter

To Start

Chatsworth Gin Cured Salmon
Pickled Beetroot, Horseradish Crème Fraiche

Or

Salt-baked Celeriac
Smoked Celeriac Purée & Hazelnut Truffle Pesto (V)

Or

Moss Valley Porchetta
Caramelised Apple, Burnt Apple Purée (MWG)

To Follow

Roast Turkey Ballotine
Pigs in Blankets, Seasonal Vegetables, Cranberry Stuffing

Or

Wild Sea Bass
Smoked Celeriac Purée, Celeriac Fondant, Red Wine Jus,
Charred Cavolo Nero

Or

Butternut Squash & Sage Wellington
Seasonal Vegetables (V)

To Finish

Christmas Pudding

Brandy Sauce

Or

Treacle Tart

Orange & Grand Marnier Crème Anglaise

Or

Selection of Cheeses
Celery, Grapes, Crackers & Quince Jelly

Petit Fours & Coffee

V – Vegetarian | MWE – Made Without Gluten

A 6% service levy is added to all accounts & distributed directly to staff. Wherever possible we will do our utmost to meet dietary requirements. Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here. An allergen menu is available for your information. Please ask any member of staff for advice.