



Christmas Day 2022

Amuse **Cheese & onion** braised spring onion, Lancashire Black Bomb, onion seed dressing

Soup **Celeriac, apple & pancetta soup** rye sourdough

Starters

Beetroot panna cotta smoked mackerel rilette, apple & horseradish

Galatian beef tartar celeriac, smoked duck egg yolk, beef dripping dressing

Cornish crab & Icelandic prawn salad bramley apple mayonnaise, spelt crouton

Baked goats cheese crottin mulled pear, candied walnut, truffled honey, black garlic chutney

Mains

Cranberry, sage & onion stuffed turkey roulade goose fat roast potatoes, maple parsnip, pig in a blanket, gravy

Roast beef sirloin yorkshire pudding, goose fat roast potatoes, maple parsnip, gravy

Whole grilled Cornish Dover Sole lemon & parsley beurre noisette, buttered new potatoes

Confit celeriac wellington pickled apple, potato & walnut terrine, celeriac puree

Dessert

Assiette of desserts
Christmas pudding bread & butter pudding
Chocolate & praline tart, hazelnut shard
Orange & cointreau panna cotta, almond meringue

Selection of British Cheeses chutney, fruit, biscuits

Vegan and childrens options available

Five courses £95 per person
£40 per child