

Christmas Day Menu

Three-course £85 per person

Glass of rose bubbles
Dorset crab tart, apple remoulade
Pecan stuffed dates, sage crumble

TO START

Creamed celeriac soup, caramelised celeriac, black truffle (vg)
Gin cured salmon, dill pickled cucumber, beet cheese, mustard cream
Pheasant and smoked bacon terrine, plum chutney, croutons
Pan fried Scottish scallops, creamed roe, chestnuts

MAIN COURSE

Roast breast of Bronze turkey, streaky bacon, sprout and chestnut ragout,
game sausage stuffing, goose fat roast potatoes, gravy
Seared Peterhead cod loin, haddock and winter vegetables chowder, spinach
Truffled beef Wellington, fondant potato, kale, truffle jus
Pearl barley, roast cauliflower, walnut, golden raisin, green herbs dressing (vg)

DESSERT

Warm Christmas pudding, Brandy custard
Dark Valrhona chocolate pavé, vanilla ice cream (vg)
Peanut butter profiterole, banana cream, hot chocolate sauce
Selection of British cheeses, fruit chutney, Damsel Millers biscuits

Warm Mince pies

Mulled wine - £7.50 supplement