

Christmas Day

5 courses £75.00 per person

Starters

Classic French Onion Soup (GFO)(V)(VGO)
Gruyere croute watercress

King Prawn, Crab and Apple Salad (GF)
lemon vinegarette

Smoked Duck Caesar Salad
crispy pancetta and garlic croutons

Chicken Liver Parfit
Derbyshire oatcakes and citrus bitter leaf salad (VEO)

Sorbet

Palate cleanser

Mains

Butter Roast Turkey (GFO)
Pork, chestnut and cranberry stuffing, goose fat roast potatoes, creamy mash,
Yorkshire pudding, honey roast vegetables and a rich turkey gravy

Beef fillet Medallions (GF)
Brandy and port jus, dauphinoise potatoes, glazed baby carrots

Roasted Fillet of Seabass, Bacon and Saffron Risotto (GF)
crispy sage and pine nuts, glazed French beans

Lentil and Walnut Wellington (VG)
Olive oil roast potatoes, chestnut and cranberry stuffing,
Yorkshire pudding, red wine gravy

Dessert

Gingerbread Sticky Toffee Pudding (GFO)
clotted cream ice cream

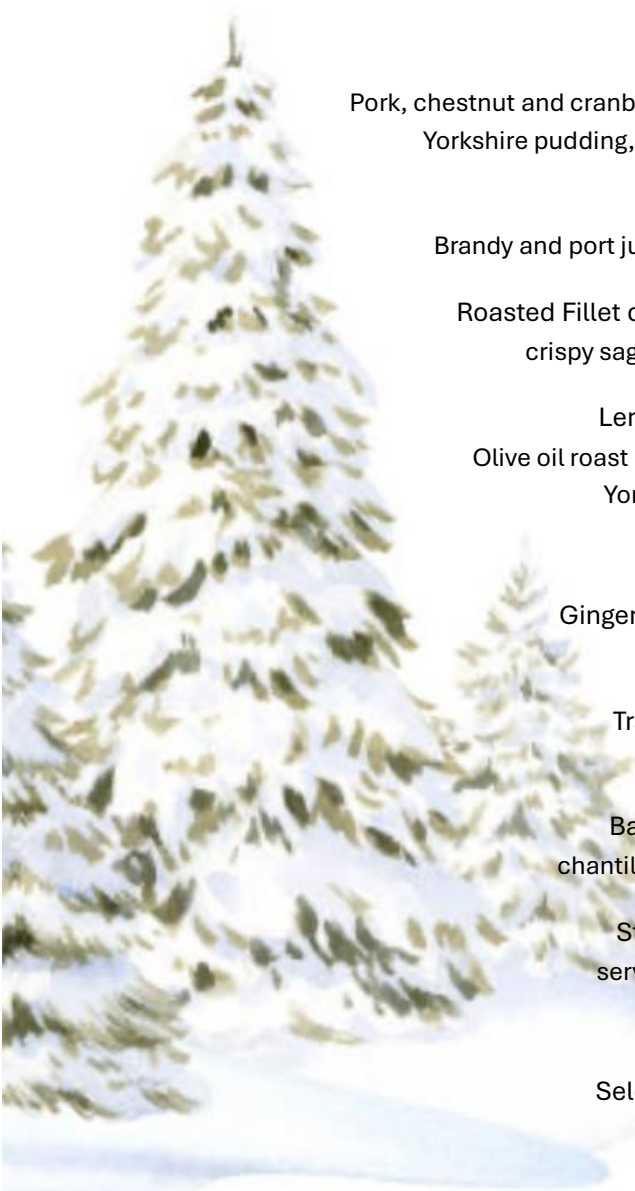
Traditional Christmas Pudding
Brandy sauce

Bailey's Chocolate Mousse (GF)
chantilly cream, chocolate orange shards

St Clemence Panna Cotta (GF)
served with cardamon citrus syrup

For After

Selection of Cheese and Biscuits



(V) Vegetarian (VG) Vegan (GF) Gluten Free (VGO) Vegan Option (GFO) Gluten Free Option

Full allergen information is available on request – Please speak to a team member

Our dishes are prepared in kitchen where nuts and gluten are present as well as other allergens; we cannot guarantee that any food items are completely free from traces of allergens, due to the risk of unexpected cross contamination. We do not include 'may contain' information. Our menu description does not list all ingredients.

Please advise the team of any dietary requirements before ordering. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. Temporary product substitutions may be required which can affect the calorie content.