

Christmas

Signature four courses set menu £75 per head

AMUSE-BOUCHE
Chefs’ Selection

STARTERS

PÂTÉ À L’ORANGE DUCK & PORK -
soft boiled quail egg, candy walnuts, apple chutney, aged balsamic, watercress and grilled sourdough toast

TRIO OF SHELLFISH
Dressed crab, garlic marinated king prawns, seared scallop with beetroot carpaccio & egg yolk bonbon and cress

SEARED HAND-DIVED KING SCALLOPS VOL-AU-VENT
white wine braised mussels, leek, chicken mousse, mushrooms, saffron, parsley, puff-crust & white wine sauce

OLIVE OIL POACHED DUCK EGG
sauteed winter mushrooms s/w soldiers, parsley, chives, watercress and blue cheese velouté

MAIN COURSE

TRADITIONAL ROAST TURKEY BREAST & TRIMIMNGS
pigs in blanket, sage & onion stuffing, Duck-fat roast potatoes, Brussels sprouts, roots, cranberry & red wine Jus

SLOW ROAST CRISPY PORK BELLY
red wine braised red cabbage, potato dauphinoise, sauteed mix greens, apple comport, and cinnamon sauce

GRILLED FILLET OF STONE SEABASS
sauteed king prawns, green beans, chorizo mash potato, confit shallots, mussels and saffron Beurre Blanc

ROASTED WINTER ROOT VEGETABLE PITHIVIER
with sauteed young spinach, potato fondant, creamy kale, and smoked cheddar cheese sauce

PRE-DESSERT

Champagne sorbet

DESSERT

CHRISTAMS PUDDING
with vanilla ice cream and brandy crème anglaise

TRIO OF CHOCOLATE
Fondant, Mousse, Ice cream with candy pistachio

RUM BABA FLAMBE AT THE TABLE
Brandy, cream Chantilly

Key: (V) vegetarian | (VE) vegan | (GF) gluten free | (NF) nut free | (DF) dairy free

KIDS MENU

£28 per head

STARTERS

WILD MUSHROOMS S/W SOLDIERS
With mushroom pate

Or

WELSH RAREBIT
ham, cheese, bread and salad

MAIN COURSES

TRADITIONAL ROAST TURKEY BREAST & TRIMIMNGS
pigs in blanket, sage & onion stuffing, Duck-fat roast potatoes, Brussels sprouts, roots, cranberry & red wine Jus

Or

ROASTED WINTER ROOT VEGETABLE PITHIVIER
with sauteed young spinach, potato fondant, creamy kale, and smoked cheddar cheese sauce

PRE-DESSERT

Raspberry sorbet

DESSERTS

Selection of assorted Ice creams
Or
Please select from the dessert menu

Key: (V) vegetarian | (VE) vegan | (GF) gluten free | (NF) nut free | (DF) dairy free

Wish you a Merry Christmas
Thank you for dining with us.

Wine LIST

WHITE

	125ML	175ML	BTL
LOU MAGRET SAUVIGNON BLANC – FRA (HOUSE WINE)	£ 8	£ 9	£ 32
AMORI PINOT GRIGIO VENETO – ITALY	£ 8.5	£ 10	£ 35
NOIR CENTERO PECORINO – ITALY	£ 9	£ 10	£ 45
PEAR TREE CHENIN BLANC – SOUTH AFRICA	£ 9	£ 10	£ 45
MARCEL MARTIN CHARDONNA – BURGUNDY, FRANCE	£ 9	£ 10	£ 45
DOMAINE FORCASTEL PICPOUL – FRANCE	£ 10	£ 12	£ 65

FINE WHITE BOTTLES

BODEGAS BERNON ALBARINO - SPAIN	£ 65
LAWSON DRY SAUVIGNON BLANC NZ	£ 65
SANCERRE DOMAINE DAULNY – FRA	£ 69
JEAN-MARC BROCARD CHABLIS -FRA	£ 79
POUILLY FUISSE L’AMERFORT– FRA	£ 85
MEURSAULT VIELLES VIGNES -FRA	£ 85

RED

MARCEL MARTIN MERLOT – FRA (HOUSE WINE)	£ 8	£ 9	£ 32
LA PAMPAS MALBEC - ARGENTINA	£ 9	£ 10.5	£ 45
ZENSA PRIMITIVO PUGLIA – ITALY	£ 9	£ 10.5	£ 45
BODEGAS RIOJA TEMPRALNILO - SPAIN	£ 9	£ 10.5	£ 45
McMAINS VINEYARDS PINOT NOIR - CALIFORNIA	£ 9	£ 10.5	£ 45
COTES-DU-RHONE VICTOR BERARD – FRA	£ 9.5	£ 11	£ 49

FINE RED BOTTLES

GOUGUENHIM RESERVE MALBEC – ARGENTINA	£ 65
GRAN DOMINIO RIOJA RESERVA – SPAIN	£ 68
SMALLTOWN VINEYARDS THE BLACK CRAFT SHIRAZ – AUS	£ 75
CHATEAU LA CROIX ST-EMILLION GRAND CRU – FRANCE	£ 85
POMMARD DOMAINE PHILIPPE BOUZERAU – FRANCE	£ 85
PAUILLAC AOC LES TOURELLES DE LONGUEVILLE – FRA	£ 125

ROSÉ

AMANTI PINOT GRIGIO ROSÉ – ITALY	£ 9	£ 10	£ 42
DOMAINE HOUCHART ROSE COTES DE PROVENCE – FRA	£ 10	£ 11.5	£ 55

SPARKLING

	125ML	BTL
CORTE ALTA PROSECCO EXTRA DRY NV – ITALY	£ 10	£ 45
CORTE PROSECCO EXTRA DRY ROSÉ – ITALY	£ 10	£ 45
CHAMPAGNE PAUL LANGIER BRUT – FRANCE	£ 14	£ 69
CHAMPAGNE SAINT-GALL LE PREMIER CRU – FRANCE		£ 115
CHAMPAGNE ROSE DE SAINT-GALL PREMIER CRU – FRANCE		£ 120