

# Christmas Day

## Glass of Fizz on arrival

### Rustic breads

basil pesto, tomato pomodoro & Nocellara olives

### Wild mushroom consommé

herb gnocchi, confit tomatoes & pickled mushrooms (GFO/V)

### Chicken liver parfait

foie gras, toasted focaccia with cranberry, quince chutney (GFO)

### Bouillabaisse fish stew

monkfish, black bream, salmon, mussels & clams, saffron, fennel (GF)

### Twice baked gruyere cheese & chive souffle

nashi pear, walnut & watercress salad (V)

### Roasted turkey

confit leg, goose-fat roast potatoes, pork sage & chestnut stuffing, pigs in blankets, pancetta sprouts & turkey gravy (GFO)

### Fillet of beef

celeriac dauphinoise, spinach puree, wild mushroom & port jus (GF)

### Prosciutto & sage wrapped monkfish

saffron risotto, samphire & langoustine

### Mediterranean vegetable strudel

garlic & chilli tomato frito, watercress (V)

*All served with winter greens*

### Dark chocolate fondant

pistachio tuille, raspberries, white chocolate ice-cream

### Traditional Christmas pudding

brandy sauce, red currants

### Bailey's cheesecake

coffee glaze, coffee ice-cream & oreo crumb

### Apple & thyme Tarte Tatin

vanilla bean ice-cream

### Cheese for the table

Snowdonia truffle trove, Roquefort, Vacherin mont D'or, celery, grapes, Christmas chutney & Thomas fudge biscuits

### Tea or Coffee

*£110 per person*

Please notify us of any dietary requirements or allergies prior.

VE = Vegetarian dish GF = gluten free dish GFO = gluten free option