



Christmas Day Menu

Seating 12pm-2pm

Glass of Prosecco on arrival.

Starters :

Truffled Artichoke Soup Jerusalem artichokes, truffle oil and warm crusty bread

Carpaccio of Wagyu Beef marinated with wasabi and English mustard served with confit of cherry tomato and wasabi pea

Scallops Thermidor with lobster tortellini and oyster emulsion

Heritage Tomato & Buffalo Mozzarella wild rocket and balsamic glaze

Mains :

Roast Turkey Crown Cranberry & Sage Stuffing, Roast Potatoes, Pigs in Blankets & Yorkshire Pudding

Fillet of Beef Rossini fillet steak served on crouton topped with wild mushroom and truffle pate & madeira wine jus

Pan Seared fillet of Dover sole served with orange marinated fennel, clam in white wine & chicory sauce

Sun Dried Tomato and Mascarpone Ravioli in a creamy saffron, basil and mozzarella sauce

Desserts:

Christmas pudding with brandy sauce

Cheese Plate Barbers cheddar, Warwickshire brie, stilton, onion chutney, apple and grapes

Chocolate Fudge Cake marinated boozy cherries with mulled wine sorbet

Peach Tarte Tatin served with mascarpone and brandy creme

Adults £79

Children £39