



Christmas Day Menu

£95

British charcuterie, cheeses, dips & crudités (gf)



To Start

Roast parsnip & celeriac soup, Lincolnshire Poacher, chestnut & truffle (v) (gf) (pb available)

Seared king scallops, pork belly, Jerusalem artichoke purée, crackling (gf)

Venison carpaccio, horseradish cream, roasted beets, cocoa (gf)



Mains

Chestnut gnocchi, winter chanterelles, mushroom & Madeira purée, shaved Parmesan & smoked rapeseed oil (v) (pb available)

Roast monkfish, shellfish risotto, samphire (gf)

English Rose free-range turkey, pork & sage stuffing, pig in a blanket, rosemary potatoes, root vegetables, sprouts, cranberry sauce & gravy

Fillet of Hereford beef, leek & vintage Cheddar mash, cavolo nero, roast bone marrow, Port jus (gf)



Puddings

Roasted fig tartlet, clotted cream (v)

Christmas pudding & brandy sauce (v)

Sticky toffee pudding, Madagascan vanilla ice cream (v) (gf)

Stilton, plum chutney, celery, grapes & seeded crackers



Rococo chocolate truffles & digestif of choice (v)

If you have specific dietary requirements or require allergy information, please ask.
Please be aware that food containing allergens is prepared and cooked in our kitchen.

V (vegetarian) PB (plant based) GF (gluten free)