



Christmas Day Menu



Starters

Roasted sweet potato velouté with truffle oil, sourdough and toasted pecan nuts. (vg) 505 kcal

Salmon & crab cannelloni with avocado, beetroot two ways,
almond granola and horseradish. 193 kcal

Crispy pork belly with pineapple, mustard sabayon and pickled onion. 346 kcal

Goat's cheese mousse with honeycomb, roasted plum and sea salt crackers. (v) 309 kcal

Palate Cleanser

Blood orange sorbet. (vg) 58 kcal

Main Courses

Holly Farm bronze turkey with pork & apricot stuffing, pigs in blankets,
all the trimmings, bread sauce and roast turkey gravy. 1339 kcal

Aubrey Allen dry aged beef with triple cooked chips, roasted carrot,
Hispi cabbage and béarnaise. 1663 kcal

Pan-roasted halibut with crushed new potatoes, buttered Hispi cabbage
and lobster & crab bisque. 882 kcal

Roasted spiced squash wellington with truffle oil, roasted squash,
squash purée and crispy sage. (vgm) 810 kcal

Desserts

Winter berry and almond amaretto trifle. 421 kcal

Walnut & brandy Christmas pudding with brandy sauce. (v) 706 kcal

Almond Bakewell tart with vanilla ice cream, custard and jam. (v) 592 kcal

Winter cheese with quince, sea salt crackers and truffle honey. 530 kcal

Tea, coffee and a mince pie. (v) 143 kcal

75 per person

Adults need around 2000 kcal a day

v = vegetarian, vg = vegan, vgm = may contain animal products.

If you have any food allergies or intolerances, please let us know before you order. Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen. Information about our ingredients is available on request.

A discretionary 12.5% service charge will be added to your bill. All tips are paid in full to our team. 1HP_AUG22_Xmas_A5_INS1_120

