

Christmas Eve Dinner Menu

Wild Mushroom & Truffle Soup (VE) (GF) (DF)
with a touch of black truffle oil.

Seared Scallops & Cauliflower Purée (GF)
With Crispy Pancetta.

Duck & Orange Terrine (GF)
Toasted Brioche and a Spiced Cranberry Chutney.

Grilled Halloumi, Pomegranate, Walnut Salad (V)
Cranberry Olive Oil

Lemon Sorbet

Herb-Crusted Rack of Lamb (GF)
With Rosemary Jus, Dauphinoise Potatoes, And Winter Greens.

Slow-Braised Venison (GF)
Rich Red Wine and Crushed Peppers, Celeriac Purée, And Roasted Root Vegetables.

Pan-Seared Brill (GF)
With Saffron Beurre Blanc, Crushed New Potatoes, And Wilted Spinach.

Pumpkin & Sage Risotto (VE) (GF) (DF)
Arborio Rice Infused with Roasted Pumpkin and Crispy Sage.

Classic Yule Log (GF)
Rich Chocolate Sponge with Silky Ganache and Dusted with Cocoa.

Spiced Poached Pears (VE) (GF) (DF)
In Cinnamon Syrup and Toasted Almonds.

Baileys Cheesecake
Infused With Baileys and Topped with Dark Chocolate Shavings.

Local & British Cheeseboard (GF)
Assorted Biscuits, Fig Chutney, Celery, And Grapes.

Coffee, Tea & Mince Pies

£47.50

Our kitchen regularly accommodates various allergies and dietary requirements, please advise a member of staff of any. While we take every precaution to avoid cross-contamination, we cannot guarantee that our food is completely allergen-free.