

# CHRISTMAS DAY CARVERY with live piano entertainment

£92 per adult | £40 per child (age 5-12) | £20 per child (under 4)

Glass of bubbly on arrival, 3 course meal, coffee and mini mince pies.

**Wild mushroom velouté**, truffled goat's cheese and focaccia croute (v) (gfo) (vgo)

**Pan-seared king scallops**, saffron and crab risotto, confit tomato and basil emulsion (gfo)

**Ratatouille pithivier**, rocket pesto and roasted walnuts (vgo)

**Chicken liver pâté**, crispy chicken skin, fig and date chutney and toasted ciabatta (gfo)

**Scottish smoked salmon, prawn and crayfish roulade**, pickled cucumber, caviar and citrus aioli (gfo)

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**Butter-roasted turkey**, bread sauce and traditional accompaniments (gfo)

**28-day dry-aged roast beef sirloin**, creamed horseradish and Yorkshire pudding (gfo)

**Traditional oven-roasted horseshoe gammon**, honey, orange and muscovado glaze (gfo)

*All served with a selection of seasonal vegetables, goose-fat potatoes, chipolata sausage, sage and onion stuffing and rich roast pan gravy*

**Pan-roasted halibut fillet**, saffron potato, braised baby leeks, spinach purée, cockle and caviar beurre blanc (gfo)

**Spiced chestnut and salt-baked beetroot Wellington**, maple-roasted piccolo parsnips, charred sprouts and red wine jus (v) (vgo)

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**Traditional Christmas pudding**, rum sauce and mulled winter fruits (v) (gfo)

**Dark chocolate tart**, Bailey's cream and hazelnut tuile (v)

**Classic sherry trifle**, kirsch cherries, Chantilly cream, vanilla bean custard and dark chocolate shard (v)

**Passion fruit and pineapple cheesecake** with coconut sorbet

**Traditional cheeses**, truffle honey, quince jelly and artisan biscuits (gfo)

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(v) Vegetarian (vg) Vegan (vgo) Vegan option available (gfo) Gluten free option available.

