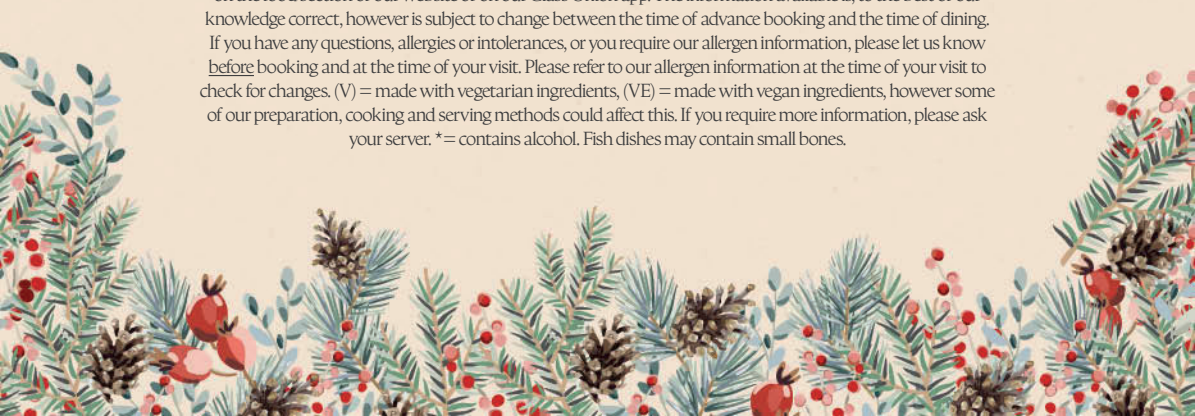




# Christmas Day Menu

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. At this point our easy to use allergen guide will be available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. \* = contains alcohol. Fish dishes may contain small bones.





# Christmas Day Menu

5 course menu 69.95

With a glass of Prosecco 74.95 | With a glass of Champagne 79.95

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## Starters

**Jerusalem Artichoke Velouté**, basil pesto, white truffle infused oil, sourdough bread (v)

**Duck Parfait\***, British apple & fig chutney, toasted brioche

**Smoked Salmon Duo**, orange, fennel pollen & dill smoked salmon, smoked salmon rilette, horseradish crème fraîche

**Cropwell Bishop Stilton Soufflé**, apple, pickled fennel, chicory, watercress, British apple & fig chutney (v)

**Goats Cheese, Beetroot & Mulled Wine Tart Tatin**, roasted tomato & rocket salad, lemon & tarragon dressing, salsa verde (v) *Vegan option available (ve)*

## Mains

All main courses are served with thyme-ruffled roast potatoes, homemade braised red cabbage with dark brown sugar and star anise, roasted parsnips & carrots, shredded sprouts & chestnuts

**Pan-Roasted Rainbow Sea Trout\***, clotted cream pommes purée, clams, samphire, lemon & thyme shellfish velouté

**Root Vegetable & Walnut Wellington**, nut roast with apricot & cranberries encased in puff pastry, spiced squash purée, gravy (ve)

**Pan-Roasted Venison Cutlet\***, parsnip purée, sautéed pancetta & Paris brown mushrooms, bordelaise sauce

**Roast Sirloin of Beef\***, Yorkshire pudding, roasted shallot, parsnip purée, horseradish crème fraîche, beef dripping pangrattato, bordelaise sauce

**Hand-Carved Turkey Breast\***, Cumberland pigs-in-blankets, bacon & chestnut stuffing, red wine jus

## Desserts

**Spiced Sticky Toffee Date Pudding**, vanilla crème anglaise (v)

**Salted Caramel Profiteroles**, salted caramel sauce (v)

**Chocolate Trio**, double chocolate brownie, salted caramel profiteroles and Belgian chocolate torte with passion fruit sauce, fresh berries, meringue kisses (v)

**Apple & Damson Crumble**, ginger ice cream (v) *Vegan option available (ve)*

## Cheeseboard

Long Clawson Shropshire Blue, Cenarth Brie, Barbers Farmhouse Vintage Cheddar, Beltons Double Gloucester, Fudge's biscuits, apricot & ginger chutney, celery (v)

## To Finish

Chocolate Truffles\* (v), Tea & Coffee

