



Christmas Day Menu

A Glass of Gusbourne Brut Reserve or a Cocktail from our Winter Cocktail List

STARTERS

Celeriac & Chestnut Soup
with truffled Baron Bigod croutons

Uig Lodge Isle of Lewis Smoked Salmon
with soda bread

Warm Salad of Roast Partridge Breast, Roast Pumpkin, Bacon & Pomegranate
with Cabernet Sauvignon dressing

MAINS

Roast Lotland Farm, Free Range Bronze Turkey
with stuffing, roast potatoes, Brussel sprouts, red cabbage & bread sauce

Fillet of Beef Wellington
with roast potatoes, creamed spinach & Bordelaise sauce

Wild Sea Bass Fillet
with roast Jerusalem artichokes, port glazed chicory, chanterelle mushrooms & hazelnut vinaigrette

CHEESE

Cropwell Bishop Stilton

PUDDINGS

Xmas Pudding
with red currants & brandy butter

Mulled Fruit Crumble
with vanilla ice cream

Traditional Yule Log
with caramel mousse, crunchy praline centre & chocolate sauce

Three Courses £85.00 per person

Four courses £95.00 per person

WINE

With the Stilton course a glass of Sandeman Late Bottled Vintage port 2015 £7.00

With the Pudding course a glass of Ch. La Sabatière Monbazillac £7.00

A discretionary 12.5% service charge, which is distributed in its entirety to our staff, will be added to your bill.
Some dishes may contain nuts and/or shellfish.

FOOD ALLERGIES AND INTOLERANCES; BEFORE YOU ORDER YOUR FOOD AND DRINKS PLEASE SPEAK TO OUR STAFF WHO WILL PROVIDE THE INFORMATION ABOUT OUR INGREDIENTS
THE CONSUMPTION OF UNDERCOOKED (GAME) OR RAW FOODS (OYSTERS) INCREASES THE RISK OF FOOD BORNE ILLNESS PARTICULARLY FOR VULNERABLE GROUPS