



CHRISTMAS DAY MENU
£95 per head

for the table:

sourdough roll, white miso butter v
grilled flatbread, figs, goat's cheese, braised onions, crispy kale v



crispy oyster mushrooms, mustard dip vg/gf
earl grey-cured trout, spiced pear, caviar gf
smoked barbary duck, puffed barley, umeboshi, quince, maple



truffled portobello & sweet potato Wellington, porcini cream vg
whole grilled sea bass, prawns, cockles, samphire, tamarind butter gf
roast turkey, apple & raisin stuffing, pigs in blankets

for the table:

roast potatoes, carrots, kale, sprouts



for the table:

festive cheese board, cherry tomato jam



Christmas pudding v

pavlova, coconut cream, cranberry compote vg/gf
chocolate & lavender marquise, blackcurrant compote gf
hot brioche doughnuts, milk jam v