



# Christmas Day

## PROSECCO UPON ARRIVAL

### STARTER

ROASTED VEGETABLE & PARSNIP SOUP <sup>(v, ve, gf)</sup>

FESTIVE PATE chicken liver and port parfait, cranberry and red onion chutney, with homemade ciabatta

KING SEARED SCALLOPS lemon, garlic butter and pea puree

SMOKED SALMON avocado pate, beetroot carpaccio, cucumber and dill

BUFFALO MOZZARELLA tomato, avocado and basil drizzle <sup>(v)</sup>

### MAIN COURSE

ROAST TURKEY

ROAST SCOTCH SIRLOIN OF BEEF

ROAST PORK TENDERLOIN

served with roasted potatoes, brussel sprouts and pancetta, pigs in blanket,  
honey glazed parsnips, braised red cabbage and gravy

SEABASS pan-roasted fillet, champagne butter and dill, clams and prawns, served with potatoes asparagus

TORTELLI AI PORCINI wild mushroom filled parcels, garden peas, truffle creamed sauce and parmesan

### DESSERT

CLASSIC TIRAMISU

CROSTATI DI MELA served with vanilla gelato and amaretto crumbs

CHRISTMAS PUDDING & BRANDY CREAM

CHEESE & BISCUITS

PEACH & PROSECCO BELLINI SORBETTO <sup>(ve, gf)</sup>

<sup>(v)</sup> vegetarian <sup>(ve)</sup> vegan <sup>(gf)</sup> gluten free

*please appreciate that all of our food is freshly prepared and not all ingredients are shown in the dish descriptions,  
if you have any food allergies please inform your server you can view the full allergen menu on our website*

£135 PER PERSON | CHILDREN (UNDER 10) £65  
12PM TO 3PM

