



# CHRISTMAS TABLE D'HÔTE DINNER MENU

## STARTERS

Home smoked salmon, parsley purée,  
curried potato beignet, tagine sauce

Chancre crab, coriander, pink grapefruit, ginger

Salt baked beetroot, brie, truffle, apple

Terrine of smoked chicken, piccalilli, cheddar, brioche

Ham hock cake, fried duck egg, mushroom ketchup



## MAINS

Traditional roast turkey, gluten free pig in blanket,  
roast potatoes, truffle stuffing

Fillet of pork, foie gras tortellini, sweet potato, baby leeks

Fillet of bass, squid ink ravioli, savoy cabbage,  
white wine cream sauce

Cod, purée potato, mushroom, pancetta, salsify

Wild mushroom and artichoke risotto,  
slow cooked duck egg, hollandaise



## DESSERTS

Orange and cranberry Christmas pudding,  
cinnamon custard, clotted cream ice cream

Liquid chocolate tart, cherry ice cream, white chocolate

Apple and blackberry Eton mess

Crème brûlée, plum mille feuille

A selection of cheese and biscuits

3 COURSES £38.50\* PER PERSON

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter.

\*Price is inclusive of GST



Sirocco