

# Christmas Day menu

£75.00 PER  
PERSON

## STARTERS

### ROAST BUTTERNUT SOUP

With smoked Applewood cheddar croutons.

### CLASSIC CRAB ON SOURDOUGH TOAST

White crab with crab brown sauce, pickled cucumber on toast

### DUCK LIVER PARFAIT

With poached pear and served with toasted sourdough bread

### CLASSIC PRAWNS COCKTAIL

In Marie Rose sauce with iceberg lettuce, avocado, old bay seasoning served with sourdough toast

### BURRATA TOMATO

basil oil, tomato relish served on a crispy buttered toast

## MAINS

### TRADITIONAL TURKEY

With pork and chicken stuffing, pigs in Blankets, topped with red wine cranberry jus served with roasted potatoes & seasonal vegetables

### 30 DAY AGED RIB-EYE STEAK

cooked to your liking and served with roasted potatoes & seasonal vegetables

### GNOCCHI

kale pesto sauce with vegan parmesan

### WILD SCOTISH FILLET OF SALMON

Kale and chestnut pesto, sauteed porcini mushrooms in a creamy parmesan sauce

### WILD SEA BASS FILLET

Brown shrimps with samphire fennel tomato mix

## DESSERTS

### CHRISTMAS PUDDING

with brandy sauce

### SALTED DULCE DE LECHE CHEESECAKE

with dulce de leche, burned meringue & biscuit crumbs

### DEATH BY CHOCOLATE

very rich chocolate cake topped with clotted cream

### CHEESE SELECTION

COFFEES & TEAS SERVED WITH MINCE PIES.