



# Christmas Day

£85 per person | £40 under 12's | £25 under 6's

Glass of Champagne on arrival

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Amuse Bouche - Truffled mushroom soup

## STARTERS

Brixham crab & scallop cannelloni, wilted gem, citrus butter sauce

Torched goats' cheese, baked beets & squash, chicory, figs

Duck ballotine, plum ketchup, rye toast

## MAINS

Roast Hampshire turkey with all the traditional trimmings

Roast sirloin of beef, Dauphinoise potatoes, roast shallots, savoy, Bordelaise sauce

Pan-seared halibut, caper crushed potatoes, spinach, fennel & almond purée, dill oil

Spinach & cauliflower Wellington, sprouts, roasted roots, vegetable gravy

## DESSERTS

Christmas pudding, brandy sauce

Chocolate truffle cake, raspberry sauce, honeycomb

Passion fruit crème brûlée, shortbread

Selection of British cheeses, artisan crackers, chutney, celery, grapes

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Tea, coffee, petit fours

**Please note these are sample menus and may be subject to change due to seasonal produce. We are now taking bookings and any changes will be communicated to all guests and we will update any change directly on our website.**

*Our food and drink are prepared in food areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies or intolerances please discuss with one of the team.*