

Christmas Day

5 course menu

Amuse Bouche

Wild Mushroom Arancini, black truffle mayonnaise (V/VG)

or

Chorizo Arancini, sun-dried tomato sauce



Starters

Applewood Smoked Cheddar Soufflé (V)

Creamed leeks, apple + watercress salad

Scottish Smoked Salmon

Chive crème fraîche, celeriac remoulade, rye bread croutes

Free-Range Chicken Liver Parfait

White onion jam, pickles, brioche

Salt-Baked Beetroot Carpaccio (V/VG)

Baked feta, clementine, watercress, toasted pine nuts, balsamic



Mains

Roast Crown + Slow-Cooked Leg of Free-Range Turkey

Goose fat roasted potatoes, pigs in blankets, pork, sage + cranberry stuffing, bread sauce, turkey gravy

Roast Sirloin of Beef

Goose fat roast potatoes, slow cooked beef shin croquette, homemade Yorkshire pudding, red wine jus

Pan Fried Fillets of Sea Bream

Saffron potatoes, samphire, crab + lobster bisque

Winter Vegetable Pithivier (V/VG)

Glazed heritage carrots, cavolo nero, tarragon sauce

All served with a table board of cauliflower, broccoli + leek Mornay, braised red cabbage, seasonal vegetables, extra goose fat roast potatoes, pigs in blankets



Desserts

Traditional Christmas Pudding

Brandy crème Anglaise

Warm Pistachio Cake (V/VG)

Chocolate cremeux, kirsch cherries, chocolate tuile

Bailey's Crème Brulee

Homemade white chocolate cookie

Winter Berry Pavlova (V)

Chantilly cream, toasted almonds

Cheeseboard (V) (£5 supplement)

3 cheeses, biscuits, quince, red onion jam, celery, grapes



Petit Fours

Served with Union Hand-Roasted coffee and Twinings tea

Adults £97.5 | Kids <12 £48

