

CHRISTMAS DINNER

THE DUKE OF WELLINGTON £130 PER GUEST



A GLASS OF BUBBLES ON ARRIVAL

SELECTION OF HOMEMADE BREAD, OILS &
BUTTER, MINERAL WATER ON THE TABLE

STARTER

French Onion Soup, Gruyere Toast
***V,*CGF,*D**

Confit Duck Bon Bon, Pickled Mooli, Hoisin Sauce
***D,*G,*SU**

Beetroot & Plum Wine Cured Salmon ,Smoked Salmon
Tartlet,Wasabi Cream,Textures of Plum and Beetroot
F,D,G,Su

Wild Mushroom, Thyme Truffle Duxcelle, Cannelloni, Parmesan
Cream, Parmesan Crisp
***G,*D**

MAIN COURSE

Roast Turkey Crown, Sage & Cranberry Stuffing, Goose Fat
Roasted Potatoes, Roasted Brussels With Chestnuts, Honey
Roasted Parsnips & Carrots, Jus
***G,*DF,*CGF**

8oz Filet Steak, Lobster Bisque, Grilled Langoustine, Hasselback
Potato, Green Beans
***D,F,Mu,Cr**

King Prawn & Crab Stuffed Whole Lemon Sole, Saffron Cocotte
Potato, Buttered Spinach
***G,*D*Cr**

Chimichurri Marinated Aubergine Steak, Molasses Roasted
Cherry Vine Tomatoes, Fondant Potato, Tenderstem
***VE**

DESSERT

Christmas Pudding, Vanilla Ice cream,
Brandy Sauce, Redcurrants
***G,*D,*VE,*CGF**

Lemon & Lime Curd, White Chocolate
Sponge, Mixed Winter Berries
***G,*D,*Su,*CGF**

Selection Of British Cheese, Sourdough
Crackers, Quince Jelly, Grapes,
***G,*D,*CGF**

Jaffa Cake Bomb, Orange Couli, Candied
Orange
***D**

COFFEE, MINCE PIES & PETIT FOURS TO FINISH

ALLERGY ADVICE: ALL OUR FOOD IS PREPARED FRESH IN A
KITCHEN WHERE NUTS, GLUTEN & OTHER ALLERGENS MAY BE
PRESENT. IF YOU HAVE A FOOD ALLERGY, PLEASE LET US
KNOW BEFORE ORDERING AND WE WILL DO OUR BEST TO
ACCOMMODATE THEM. PLEASE ASK YOUR SERVER FOR OUR
ALLERGEN GUIDE LINES. OUR FISH DISHES MAY CONTAIN
BONES. *CGF: PLEASE LET STAFF KNOW IF YOU REQUIRE THE
GF OPTION.PRICES ARE IN £ STERLING AND ARE SUBJECT TO
CHANGE WITHOUT PRIOR NOTIFICATION. VAT IS INCLUDE

