Christmas Day

9 course Tasting Menu £150

Amuse Bouche

Tiger Prawns

Pan fried tiger prawns with jerusalem artichoke, crunchy apple and a lobster bisque **gf cr s**

Beef Tartar

Beef tartar served with smoked egg yolk, capers, caramelised red onion and gherkin gel **gf df**

Scallops

Pan fried scallops with white chocolate & cauliflower cream, puffed buckwheat and crispy pancetta **gf**

Oxtail

Tempura oxtail croquettes with burnt aubergine puree and confit peppers **gf df**

Veal Wellington

Veal fillet wrapped in mushroom duxelle, parma ham and puff pastry, with a veal jus and parsnip cream **m**

Monkfish

Monkfish medallions wrapped in cavolo nero, with nduja & vodka cream, a lemony fish sauce and fondant potato **shf gf s**

Sorbet

Homemade mandarin, rosemary & prosecco sorbet **v vg gf df**

Trio Of Dessert

Classic Panettone - Tiramisu - Cinnamon Cheesecake **v gfo**

gf = gluten free - **df** = dairy free - **v** = vegetaritan - **vg** = vegan - **n** = nuts - **m** = mushrooms - **cr** = crusta**ceans** - **f** = fish - **shf** = shellfish - **mol** = molluscs - **s** = sulphites

Full payment required when booking