



## CHRISTMAS DAY

**3 courses 60.00**

*Celebrate christmas day with our glorious 3 course set menu*

### APERETIF

***Kir royal 9.95***

### STARTERS

*Classic prawn cocktail- bloody marie rose sauce*

*Duck liver parfait- white wine jelly, brioche*

*Seared scallops - celeriac & apple remoulade, apple Crisp*

*Roast chestnut & sherry velouté- home-baked bread (v)*

### MAINS

***Roast Hampshire Turkey***

***35 day aged Roast Sirloin***

***Honey Glazed Ham***

*Choice of one or all three*

*All served with goose fat roast potatoes, pigs in blankets, carrots, brussel sprouts, crispy parsnips, lashings of gravy, bread sauce*

***Vegetable wellington- roast potatoes, brussel sprouts, carrots, crispy parsnips, lashings of vegetable gravy (vg)***

***Brown butter poached halibut - salt baked celeriac, celeriac puree, caper crumbs***

### PUDDINGS

***Christmas pudding- brandy butter***

***Salted caramel chocolate brownie- vanilla ice cream***

***Mulled wine poached pear with seasonal sorbet (vg)***

***Hammish Johnston cheese board +3***

### DIGESTIF

**Taylors vintage port 7.5**

**Muscat Beaumes de Venise Carte Or 7.5**

Wheat and nuts are in daily use in our kitchen. If you have a food allergy, please ask to speak to the duty manager for assistance.

All weights are approximate and are taken prior to cooking. VAT is included at the current rate. A discretionary service charge of 12.5% will be added to your bill