

# CHRISTMAS DAY MENU

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Prosecco & selection of canapés

## STARTERS

Jerusalem artichoke soup, roasted ceps, truffle oil & garlic sourdough crumbs (vg/df)

Gressingham duck rillettes, date & shallot chutney, toasted Golden Pride sourdough

Pan-roasted scallops, golden beetroot, candy beetroot, muscatel pickled grapes & celery (gf/df)

Charred tenderstem broccoli, roasted garlic, walnuts, buckwheat (vg/df)

Wild mushrooms, fried duck egg, truffle, walnuts, Brussels sprouts (v/df/gf)

## MAINS

Usk Vale turkey breast, chestnut & apricot stuffing, pigs in blankets, gravy,  
cranberry & mandarin jam (gf)

Owton's dry-aged beef Wellington, roasted shallots, heritage carrot, Madeira jus (gf available)

Roast tranche of turbot, golden raisins, cauliflower, pine nut dressing (gf)

Guinea fowl breast & thigh, Jerusalem artichoke and torched leek risotto, celeriac & sherry jus (gf)

Baked cumin carrot & wild carrot mousse, rainbow chard & beetroot tarte,  
macadamia nut & toasted Golden Pride sourdough crumbs (vg/df)

Served with sharing plates of roast potatoes & a selection of seasonal vegetables (v)

## PUDDINGS

Fuller's Black Cab Christmas pudding, Fuller's brandy butter ice cream

Tarte au citron, pickled blackberries & Fuller's coconut ice cream (gf)

Milk chocolate mousse, praline, feuilletine & Arriba chocolate parfait, matcha macaroon

Rose meringue, poached rhubarb, yuzu gel, hazelnut crumb, Fuller's chocolate ice cream (vg/df)

Prosecco & lemon savarin cheesecake, clotted cream shortbread, Fuller's blood orange sorbet (gf)

Coffee & chocolate truffles

