## CHRISTMAS DAY MENU

HORS D'OEUVRES: Crostini with duck parfait" and Fig \& Bramley Apple chutney; Crostini with charred fig, whipped goat cheese and honey (V) (vegan option available)

STARTERS<br>PAN-SEARED SCALLOPS \& BROWN SHRIMP Lemon butter, samphire<br>TWICE-BAKED CROPWELL BISHOP STILTON SOUFFLÉ (V) Apple, red chicory,<br>seed granola, green tomato chutney<br>TRADITIONAL OAK-SMOKED ATLANTIC SALMON Horseradish crème fraîche, lilliput capers, rye bread<br>DUO OF DUCK* Confit duck leg bon bons, smoked duck breast, beetroot, orange dressing<br>ROAST BUTTERNUT SQUASH SOUP (VE) Butternut squash crisps, apple, toasted pumpkin seeds, sage oil

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MAINS
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Served with garlic \& thyme roast potatoes (VE), shaved Brussels sprouts with chestnuts (VE), maple roast carrots and parsnips (VE) and mulled wine braised red cabbage (V)

BROWNS FESTIVE TURKEY Cranberry stuffing, pigs in blankets, red wine jus
BEEF WELLINGTON Seared beef fillet wrapped in mushrooms, pancakes \& puff pastry, red wine jus, beef dripping crumb

PAN-ROASTED HALIBUT WITH CLAMS \& BROWN BUTTER Celeriac, samphire, Pommes Anna
ROAST RACK OF LAMB White onion \& cider purée, pulled mushrooms, Roscoff onions, Bordelaise* sauce, redcurrants

PORTOBELLO MUSHROOM, CHESTNUT, SPINACH \& LENTIL WELLINGTON (VE) Onion gravy

## DESSERTS

CHRISTMAS PUDDING* (V) Vanilla bean custard, brandy butter
CARAMELISED PINEAPPLE, MANGO \& PASSION FRUIT MESS (V) Broken meringue, double cream, fresh mint

APPLE, BLACKBERRY \& AMARETTI CRUMBLE (V) Ginger ice cream (vegan option available)
CITRUS TRIO Glazed St Clement's tart, lemon posset profiterole, blood orange sorbet in home-baked brandy snap basket

CHOCOLATE TRIO (V) Double chocolate ice cream in home-baked brandy snap basket, bitter chocolate tart, salted caramel profiteroles

COFFEE, TEA, TRUFFLES AND MINCE PIES (V) to finish ADD A BRITISH CHEESE BOARD (V) for ${ }_{5}$ perperson

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