CHRISTMAS DAY MENU

FIVE COURSES • 105 PER PERSON

Canapés: Camembert & Fig Tartlette (v) and Salmon Pâté & Roe on Rye

STARTERS

PRAWN COCKTAIL*
Bloody Mary cocktail sauce, Little Gem lettuce, king prawn, toasted brioche, lemon

DUO OF SALMON
Smoked salmon pâté, rye bread, lemon oil, salmon roe

SOMERSET BRIE & ROASTED FIG SALAD (v)
Watercress, chicory, crystal bread croutons, cinnamon, clementine dressing

DUO OF DUCK*
Smoked duck breast, crispy duck bon bon, apple purée, cherries

CELERIAC & TRUFFLE SOUP (v)
Artichoke crisps, truffle oil, toasted sourdough
(vegan option available)

MAINS

BROWNS FESTIVE TURKEY
Cranberry & sage stuffing, Cumberland pigs in blankets, goose fat & beef dripping roast potatoes, maple-roasted carrots & parsnips, shaved Brussels sprouts with chestnuts, braised red cabbage, red wine jus

BEEF WELLINGTON
Seared fillet, portobello duxelles, puff pastry, parsnip & maple purée, goose fat & beef dripping roast potatoes, maple-roasted carrots & parsnips, shaved Brussels sprouts with chestnuts, braised red cabbage, red wine jus, beef dripping crumb

SEARED VENISON STEAK*
Goose fat & beef dripping roast potatoes, shaved Brussels sprouts with chestnuts, maple-roasted carrots & parsnips, braised red cabbage, celeriac purée, blackberry jus

PAN-ROASTED HALIBUT*
Pomme Anna, cavolo nero, Scottish mussels, lobster-infused velouté

BEETROOT & MUSHROOM PITHIVIER (v)
Sautéed baby potatoes, parsnip purée, onion gravy

DESSERTS

CHRISTMAS PUDDING (v)
Double cream brandy custard

MULLED WINE & BLACKBERRY TRIFLE
Mulled wine jelly, vanilla custard, whipped cream, macerated blackberries

CHOCOLATE TRIO (v)
Black Forest chocolate pot, chocolate torte, double chocolate ice cream, chocolate shell

BURNT CARAMEL TART (v)
Clotted cream ice cream, Belgian chocolate crumb

BRAMLEY APPLE, PLUM & CRANBERRY CRUMBLE (v)
Ginger ice cream
(vegan option available)

TEA, COFFEE, TRUFFLES & MINCE PIE (v) TO FINISH

ADD A BRITISH CHEESE BOARD (v) FOR 6.50 PER PERSON