



# CHRISTMAS DAY

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**3 COURSES £80**

## ARRIVAL GLASS OF PROSECCO

## A N T I P A S T I

### SALMONE

Limoncello cured Scottish salmon, roasted golden beetroots with basil pesto

### BOCCONCINI DI BURRATA

Burrata with roasted figs, honey & walnuts (v)

### AFFUMICATO

Smoked duck breast with quince chutney, sourdough crostini & rocket salad

## P R I M I

### TACCHINO AL ROSTO

Roasted turkey breast, oregano & shallot bon bons, sage fondant potato, roasted heritage carrots, honey glazed parsnips, shredded brussel sprouts, cranberry sauce & rich red wine jus

### FILETTO IN PADELLA

Pan fried fillet of beef, ox cheek croquette, truffle pommes puree, baby rainbow carrots, char grilled baby leek, celeriac puree, with a port jus

### TROTA IN PADELLA

Pan fried cod supreme, roasted hasselback new potato, red pepper couli, tenderstem broccoli, wilted swiss chard, salsa verde

### GNOCCHI DI ZUCCA

Gnocchi, pan fried wild woodland mushrooms, butternut squash, young spinach, smoked garlic & sage cream sauce, shaved grana Padano (v)

## D O L C I

### CHRISTMAS PUDDING

Traditional Christmas pudding, brandy sauce

### TRINITY CREAM

Christmas spiced trinity cream served with Douglas fir scented shortbread (v)

### ESOTICO

Exotic fruit plate with lemon sorbet

All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

If you have any allergies or food intolerances and would like to know more about our ingredients,  
please ask a member of staff. (v) vegetarain.