

PUNCHBOWL

CHRISTMAS DAY MENU

£130

TO START

Bread & Oil

AMUSE BOUCHE

Mushroom & truffle veloute

STARTERS

Mozzarella arancini - tomato chutney, pesto, toasted pine nut, parmesan, crispy basil

Beetroot cured Scottish salmon - horseradish crème fraiche, whipped goats' cheese, pickled radish, dill

Ham hock terrine - piccalilli puree, pickled cauliflower & toasted sourdough

Hand dived scallops - smoked cauliflower puree, black pudding bon bon, apple puree

MAINS

Roast turkey - bronze crown of turkey, turkey ballotine, duck fat potatoes, pigs in blankets, yorkshire pudding, honey roasted vegetables & tenderstem broccoli

Fillet of Dunwood farm beef - duck parfait, fondant potato, truffle shavings, madeira jus

Roast turbot - braised fennel, spinach, pomme pont neuf, champagne beurre blanc

Roast vegetable wellington - roasted beetroot & squash, cranberry and red wine jus

DESSERT

Christmas pudding - brandy cream, clementine compote

Bailey's panna cotta - chocolate mousse, amaretti biscuit

Lemon meringue tart - black sesame, lemon sorbet, white chocolate gel

Panettone Trifle with Crema Zabaione - Italian panettone, zabione cream, maraschino cherries

CHEESE

A selection of Neals yard cheeses - grapes, crackers, apple brandy chutney

PETIT FOUR

v-vegetarian | vg - vegan | vgo - vegan option | Please ask the team for further allergen information.

We cater for all dietary requirements, for specific dietary, allergy or nutritional information please contact the restaurant as there might be slight ingredient changes due to seasonality and availability.

A discretionary 10% service charge will be added to tables, all of which is shared equally between the team.