PUNCHBOWL

CHRISTMAS DAY MENU

£130

TO START

A Selection Of Breads With Brown Butter & Olive Oil (v)

AMUSE BOUCHE

Mushroom & Truffle Veloute (vg)

STARTERS

Mozzarella Arancini with Pesto - Toasted pine nuts, parmesan & crispy basil (v)

Beetroot Cured Scottish Salmon - Whipped horseradish & goat's cheese cream, pickled radish & dill (gfo)

Ham Hock Terrine - Piccalilli puree, pickled cauliflower & toasted sourdough

Scallops - Smoked cauliflower puree, black pudding bon bon, apple puree

MAINS

Roast Free Range Bronze Turkey Breast & Ballotine - Duck fat roast potatoes, pigs in blankets, yorkshire pudding & cranberry sauce

Fillet of Dunwood Farm Beef - Duck liver parfait, truffle shavings & madeira sauce

Turbot Fillet - Crushed dill potatoes, braised fennel & champagne beurre blanc

Roast Vegetable Wellington - Beetroot & squash, red wine sauce & cranberries (v)

All served with a selection of seasonal vegetables

DESSERT

Christmas Pudding - Brandy sauce & clementine compote (v)

Baileys Panna Cotta - Chocolate mousse & amaretti biscuit

Lemon Meringue Tart - Lemon sorbet, black sesame & white chocolate (v)

Warm Sticky Toffee Pudding - Vanilla custard (v, gfo)

CHEESE

A Selection of Neals Yard Cheeses - Apple brandy chutney, grapes, celery & biscuits (v, gfo)

PETIT FOUR

(v) vegetarian | (vg) vegan | (gfo) gluten free option available | 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.