



Christmas Day Menu

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. *= contains alcohol. Fish dishes may contain small bones. Where table service is offered, a discretionary service charge of 10% may be added.

Christmas Day Menu

5 course menu 79.50

With a glass of Prosecco 84.50 | With a glass of Champagne 89.50

Whole Baked Sourdough, salted butter (v)

Starters

Jerusalem Artichoke **Velouté**, salsa verde, white truffle-infused oil, sourdough (v)
Vegan soup option available (ve)

Pheasant, Chicken & Pear **Terrine**, hedgerow chutney, toasted brioche*

King Prawn **Cocktail**, Bloody Mary sauce, rye bread

Pan-Seared **Scallops**, pancetta, cauliflower purée, salsa verde, beef dripping pangrattato

Goats **Cheese**, preserved figs*, heirloom radicchio, sourdough croutons, blood orange dressing

Mains

All main courses are served with thyme-roasted potatoes, homemade braised red cabbage, roasted parsnips & carrots, shredded sprouts & chestnuts

Hand-Carved **Turkey Breast**, Cumberland pigs in blankets, bacon & herb stuffing, red wine jus

Root Vegetable **Wellington**, root vegetables, apricots & cranberries encased in puff pastry, celeriac purée, gravy (ve)

Pan-Roasted **Venison Cutlet**, parsnip purée, rainbow chard, elderberry ketchup, blackberries, bordelaise sauce*

Black Angus **Beef Wellington**, fillet steak wrapped in puff pastry with a rich mushroom duxelles, parsnip purée, bordelaise sauce*

Pan-Roasted **Turbot**, cauliflower purée, pommes anna, sautéed brown shrimps, porcini butter sauce*

Desserts

Spiced Sticky **Toffee Pudding**, vanilla crème anglaise (v)

Apple & Blackberry **Crumble**, vanilla crème anglaise (v) *Vegan option available (ve)*

Chocolate **Trio**, chocolate fondant, Belgian dark chocolate torte, white chocolate & raspberry ice cream brandy snap (v)

Apple **Tarte Fine**, salted caramel sauce, brandy ice cream (v)

British **Cheeses**, savoury biscuits, hedgerow chutney, grapes (v)

To Finish

Chocolate **Truffles** (v)