



JOIN US FOR A  
MARVELLOUSLY  
MAGICAL  
CHRISTMAS DAY



# CHRISTMAS DAY

## FIVE COURSES FROM £89.95

### UPGRADE TO OUR EXTRA SPECIAL MENU FOR JUST £15 EXTRA PER PERSON

Includes drink on arrival, choose from a 125ml glass of Chapel Down Brut NV, a pint of Peroni (draught) or a Signature House Soda. And a cocktail to finish, choose from Espresso Martini, Aperol Spritz, Mojito, Baileys Chocolate Martini, Old Fashioned or alcohol-free Amalfi Spritz, Virgin Mojito, Elderflower Sherbet.

#### ON ARRIVAL

CHEF'S AMUSE-BOUCHE (ve) roasted celeriac, tomato & spring onion salsa, exotic mushrooms, truffle-infused oil 327kcal

#### STARTERS

SPICED CARROT & CORIANDER SOUP (ve) pesto, baked carrot crisps 340kcal

BAKED SCALLOP THERMIDOR\* king prawns, crab, Champagne thermidor sauce, gremolata crumb 326kcal

CHICKEN LIVER & BRANDY PARFAIT\* roasted pumpkin & sunflower seeds, cherry amaretto compote, toasted bread 420kcal

FRESH ITALIAN BURRATA & PROSCIUTTO fresh figs, spiced honey, dressed watercress 335kcal

HIMALAYAN SALT-CHAMBER AGED SMOKED SALMON pickled ginger mayo, tomato & spring onion salsa 429kcal

POACHED PEAR & BALSAMIC BEETROOT SALAD\* (ve) plum ketchup, toasted ciabatta 328kcal

FRESH ITALIAN BURRATA & FIGS (v) spiced honey, dressed watercress 296kcal

#### MAINS

*All mains are served with roasted carrots & parsnips, sautéed Brussels sprouts and seasonal greens.*

HAND-CARVED TURKEY\* lemon & thyme stuffing, Cumberland pigs in blankets, roasted potatoes, bread sauce, cranberry sauce, gravy 1397kcal

PAN-ROASTED RACK OF LAMB\* cherry amaretto compote, caramelised shallots, dauphinoise potato, Bordelaise sauce 1401kcal

OVEN-BAKED LEMON SOLE brown shrimps, capers, tomato & spring onion salsa, lemon gremolata baby potatoes 859kcal

FILLET OF BEEF WELLINGTON\* roasted potatoes, Bordelaise sauce, dressed watercress 1175kcal

ROASTED CELERIAC STEAK (ve) parsnip purée, shallots, exotic mushrooms, pesto 499kcal

#### DESSERTS

CHRISTMAS PUDDING\* (v) hot brandy sauce 530kcal vegan option available (ve)

VANILLA POACHED PEAR (v) honeycomb ice cream, sweet raspberry crumb, toffee sauce 490kcal

LOTUS BISCOFF CHOCOLATE BOMB (v) chocolate brownie, Lotus Biscoff spread, vanilla ice cream, hot toffee sauce 1324kcal

BERRIES PAVLOVA (v) white chocolate & raspberry meringue, freshly whipped cream, blackcurrant sauce, lime, berries 458kcal

CHEESE & BISCUITS (v) Taw Valley Cheddar, Cropwell Bishop Stilton, creamy Camembert, plum ketchup 861kcal

CHOCOLATE GANACHE TORTE (v) fresh raspberries, amaretti biscuit crumb, raspberry sorbet 755kcal

#### TO FINISH

CHOCOLATE TRUFFLE (v) 70kcal

All our allergen information is available online or via our Glass Onion app. It's easy to filter out dishes containing any of the 14 major allergens and is always kept up to date. Our food and drinks are prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies, or intolerances, or need help accessing our allergen information, please let us know [before](#) ordering. Adults need around 2000kcal a day

(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. Weights stated are approximate uncooked weights. Calories are correct at time of menu print. Live nutrition information is available online.