



# THE CHRISTMAS GALA MENU

## TO START

Braised Beef Potato Press, Dijon & Heritage Carrot Purée, Tempura Roscoff Onion,  
Anchovy Butter (GF)(NF)

Red Mullet, Root Vegetable & Saffron Chowder, Parmesan & Dill Crust (GF)(NF)

Whipped Goat's Cheese, Pickled Walnuts, Glazed Baby Beetroot, Black Pepper Oat  
Cakes, Basil Mayonnaise (V)

## MAIN COURSE

Traditional Roast Turkey, Cranberry & Sausage Meat Stuffing, Garlic & Herb Roast (DF)  
Potatoes, Maple Roasted Parsnips & Baby Carrots, Pan Roasted Sprouts & Chestnuts, Red  
Wine Jus

Searred Fillet of Sea Trout, Clam Risotto, Lobster & Cognac Bisque (GF)(NF)  
Winter Vegetable Ratatouille Pithivier, Roast Garlic Pomme Purée, Champagne Cream  
Sauce (V)(NF)

## PUDDING

White Chocolate & Raspberry Roulade, Meringue Shards, Raspberry Textures (V)(NF)  
Cherry Semifreddo, Almond Ice Cream, Honeycomb, Chocolate Crackling (V)(GF)  
Traditional Christmas Pudding, Brandy Anglaise, Spiced Chocolate Soil (V)(Can be GF)

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering.  
GF - Gluten Free, DF - Dairy Free, NF - Nut Free, V - Vegetarian, VE - Vegan