Warm Baked Sourdough (V)

Salted English butter 4.25 (482 kcal)

CHRISTMAS

Four-Course Menu

52.95

Martini Olives (VE)

Fresh lemon, thyme, extra virgin olive oil 4.75 (221 kcal)

4.15 (221 Real)

Cocktails

Porn Star Martini

Absolut Vanilla Vodka, Malibu passionfruit, shot of Prosecco, passionfruit

10.95

Strawberry Daiguiri

3-year-old Havana Rum, strawberry purée, lime juice, sugar syrup, strawberry 10.50

Mojito

3-year-old Havana Rum, lime juice, sugar syrup, crushed mint topped with soda, lime, mint

10.50

Passionfruit Reviver

Passionfruit purée, vanilla syrup, Franklin & Sons ginger beer, orange wedge

8.50 (0.0%Alc)

First-Course

Glamorgan Sausage Caerphilly cheese, leeks, tomato vinaigrette

Salt Baked Beetroot Salad (VE)
Candied walnuts, merlot vinegar, dressed leaves

Second-Course

Classic 1970's Prawn Cocktail Sauce Marie Rose, fresh lemon, brown bread & butter

Game Pie

Woodland mushrooms, roasting juices

Heritage Tomato Salad (V)

Mozzarella, extra virgin olive oil, fresh basil

(Vegan alternative available)

Third-Course

Roast Free-Range Turkey Served with all the trimmings, bread sauce, cranberry, roasting juices

Beef Wellington

Maxim's mushrooms, puff pastry, buttered leaf spinach, watercress, Madeira sauce

Rump of Moorland Lamb

Dauphinoise potatoes, petits pois à la française, Dijon mustard, chives, red wine jus

Roasted Root Vegetable & Bean Cassoulet (VE)

Pomodoro, herb crust

Grilled Red Mullet

Sage beignets, buttered leaf spinach, sauce vierge

Fourth-Course

Traditional Plum Pudding (V)

Brandy sauce

Clawson Cheese Plate (V)
Fruitcake & sherry syrup

CAMPLE

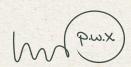
Poached Pear Vanilla set eream Poached Seasonal Fruits in Sparkling Wine Speak to your server for today's flavours

Digestif*

A selection of coffees from Musetti

A selection of teas from Teapigs Espresso Martini Irish Coffee

*Additional charges apply



Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink.

Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients.

All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate.

Adults need around 2000 keal a day. (V) does not contain meat. (VE) does not contain any animal products.

CAMPLE

CHRISTMAS Five Course Menu



MARCO PIERRE WHITE

EST^D 1961