



CHRISTMAS DAY 2020

95.00 six courses & Buck's Fizz
(40.00 for children aged 12 or under)

Jerusalem artichoke soup
girolle mushrooms & toasted almonds (ve)

Starters

Salmon & crab plate
crab blinis, hot smoked salmon, salmon tartare, salmon eggs, horseradish crème fraîche

Roast & stuffed romano pepper
bulgur wheat stuffing, roast fennel & fennel purée (ve)

Mains

Fillet of British beef with black truffle sauce
truffled mousseline potatoes, roast shallot, braised chestnuts, butternut squash,
black trumpet mushrooms

Beetroot Wellington with black truffle sauce
truffled mousseline potatoes, roast shallot, braised chestnuts, butternut squash,
black trumpet mushrooms (ve)

Holly Farm free range bronze roast turkey
chestnut stuffing, slow roasted vegetables, bread sauce & port gravy

Fillet of Isle of Gigha halibut
wild mushroom fricassée, herb purée & Champagne sauce

Blackcurrant sorbet (ve)

Desserts

Homemade Christmas pudding:
cherry compote & brandy anglaise (v)

RB's poached winter fruits
quince, apples, pears & blackberries with a citrus & red wine syrup & a dash of Champagne (ve)

Chocolate delicé
crispy feuillantine base, chocolate ganache, praline panacotta cream & hazelnuts (v)

Truffled Coulommiers cheese & accompaniments

Filter coffee or tea & mince pie

(v) Vegetarian (ve) Vegan **ALLERGENS:** Our menu descriptions do not list all ingredients or allergens. Please visit our web site or ask one of our team for the allergen menu. All major credit cards are accepted. VAT is included at the prevailing rate. Our usual service charges will apply.

Payment by credit/debit card only.