

# Christmas Day

## MENU

### AMUSE BOUCHE

Goose Pastrami and bread sauce served with Bucks Fizz (gfo)

### STARTER

Tiger prawn cocktail, smoked salmon, flaked white crab meat, gem lettuce, lemon mayo and cucumber (gfo)

### FISH COURSE

Roasted Turbot in garlic and tarragon butter

### PALETTE CLEANSER

Gin sorbet with sloe gin syrup (v)

### MAIN

Pan roasted fillet of beef

### OR

Brined Turkey Breast

Garlic and rosemary roast potatoes. Autumn greens, truffled cauliflower cheese, anise carrots, Christmas spiced red cabbage, bone marrow beef jus and confit garlic (gfo)

### DESSERT

Large sharing clementine curd and cranberry pavlova (v)

### TO FINISH

Coffee and chocolate torte cubes (v)

