

Christmas Day Menu

A 4 course feast with three welcome canapes
and a glass of Nyetimber sparkling wine or non-alcoholic sparkling wine

STARTERS

Seared scallops, cauliflower purée, squid ink tuile

Game terrine, onion jam, sourdough toast

Salsify, Jerusalem artichoke salad, shaved truffle (v)

Roast pumpkin soup, chestnut confit (v)

MAINS

Roast turkey, roast potatoes, pigs in blankets, brussels sprouts,
red cabbage, stuffing & gravy

Roast beef sirloin, red wine jus, Yorkshire pudding

Seared halibut, Champagne parsley velouté, sauteed spinach (v)

Wild mushroom tart, Swiss chard (vg)

DESSERTS

Chocolate tart, whisky fruit, star anis Chantilly (v)

Christmas pudding, Brandy sauce (v)

Vegan orange spiced mousse, shortbread biscuit (vg)

CHEESE COURSE

Selection of British & French cheeses, chutney, crackers & breads to share

£125 per person

Please always inform your server of any allergies or intolerances before placing your order. V - vegetation / VG - vegan
Not all ingredients are listed on the menu and we can not guarantee the total absence of allergens. A discretionary service charge of 12.5% will be added to your bill.

RAILS

Restaurant & Little Bar