

# CHRISTMAS DAY MENU

Chambord Fizz and Chef`s amuse bouche

£99 / person

## STARTERS

Seared scallops cauliflower purée, fennel, saffron oil (GF)

Game terrine onion jam, sourdough toast

Salsify and Jerusalem artichoke salad shaved winter truffle (VG / GF)

Roasted delicia pumpkin soup confit chestnuts (V / GF)

## MAIN COURSES

Roast turkey with pigs in blankets, sage and apricot stuffing, cranberry sauce

Roast beef sirloin, balsamic glazed shallot, Yorkshire pudding, red wine jus

Pan-fried seabass, buttered savoy cabbage, mussel chowder (GF)

Celeriac and swiss chard tart, pickled wild mushrooms, marjoram (VG)

All mains are served with a seasonal selection of sides to share

Roast potatoes, brussel sprouts and toasted almonds , honey-roasted root vegetables

## DESSERTS

Home-made Christmas pudding, brandy sauce

Clementine cheesecake (VG)

White chocolate fondant, cherry coulis

Selection of seasonal cheeses with seeded crackers and quince jelly



Tea, coffee and mince pies

Please always inform your server of any allergies or intolerances before placing your order. V - vegetarian / VG - vegan

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

A discretionary service charge of 12.5% will be added to your bill.

RAILS

Restaurant & Little Bar