

# CHRISTMAS DAY MENU

Glass of Nyetimber Classic Cuvée and Chef's amuse bouche  
£109 / person

## STARTERS

**Seared Orkney scallops** cauliflower purée, crispy florets, fennel, saffron oil (GF)

**Game terrine** onion jam, sourdough toast

**Roasted squash & rocket salad** walnut dressing, winter truffle (VG / GF)

**Delicia pumpkin soup** confit chestnuts (VG / GF)

## MAIN COURSES

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

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

**Pan-fried stonebass** leeks, buttered brown shrimps (GF)

**Sweet potato & mushroom tart** chestnuts & oregano (VG)

All mains are served with a seasonal selection of sides to share  
Roast potatoes, braised red cabbage & roasted root vegetables (VG, GF)

## DESSERTS

**Great Northern Christmas pudding** brandy sauce (V)

**Gingerbread panna cotta** (VG, GF)

**Dark chocolate fondant** raspberry coulis (V)

**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