

# Christmas Day

## MENU

£110<sup>00</sup> adults | £55<sup>00</sup> children

### BREAD

Homemade boot sourdough and house breads, whipped butter

### SNACKS

Applewood and caramelised onion gougère  
Mackerel pate, brioche, pickled cucumber  
Pork belly croquette, mustard, crispy sage

### STARTER

Goat's cheese and beetroot tart, fresh fig, hazelnut  
Pancetta, smoked haddock and mussel chowder  
Scallop ceviche, mango, coriander, chilli  
Breast of pigeon, leg pudding, pickled blackberry

### MAIN

Turkey roulade, stuffing, châteaux potatoes, glazed parsnips, pig in blanket, rosemary gravy  
Fillet of beef, braised oxtail, roast celeriac, boot rarebit, bone marrow sauce  
Plaice, seaweed potatoes, brown shrimp and caviar beurre blanc, sea vegetables  
Cep gnocchi, salsify, wild mushrooms, parmesan cream, black truffle

Pre dessert - citrus meringue

### DESSERT

Dark chocolate gateaux, white chocolate mousse, salted caramel, brown butter ice cream  
Apple and vanilla panna cotta, cinnamon, stem ginger ice cream  
Crème fraîche and orange tart, nutmeg ice cream  
Christmas pudding, brandy ice cream, cranberry  
Cheddar, brie, goat's cheese, smoked cheese, house cracker,  
onion jam, pickled celery, grapes

(ve) VEGAN (veo) VEGAN OPTION AVAILABLE (v) VEGETARIAN (gf) GLUTEN FREE  
PLEASE NOTE: MOST OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE, PLEASE ASK STAFF

NUTS, ALLERGIES AND DIETARY REQUIREMENTS: WE REGRET WE CANNOT GUARANTEE OUR FOOD PRODUCTS ARE TOTALLY NUT FREE. SOME OF OUR DISHES CONTAIN NUTS AND OTHER DISHES MAY CONTAIN NUTS OR NUT TRACES. IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS PLEASE CONSULT A MEMBER OF STAFF AND ASK TO SEE OUR RECIPE BOOK DETAILING ALL THE INGREDIENTS WE USE IN OUR DISHES. IF YOU ARE IN ANY DOUBT, PLEASE SELECT ANOTHER DISH FROM OUR MENU.

