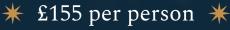


# Christmas Day Set Menu



including a glass of Champagne on arrival

## Starters

### Spiced Butternut Squash Soup

Warm and cosy with crispy potato croutons, garden peas, chives, herb oil & a swirl of soya yoghurt @ @

#### **Beetroot-Cured Gravadlax**

Cured salmon with candy beet shavings, pickled watermelon, whipped feta, pea shoots & crunchy pitta crisps

## Ham Hock & Piccalilli Terrine

Chunky ham terrine with sharp piccalilli, chicory salad, pickles & crostini on the side

# Mains

## Roast Turkey Ballontine

Pigs in blankets, roast potatoes, carrots, parsnips, Brussels sprouts and chestnuts, served with turkey jus & cranberry sauce

#### Roast Sirloin of Beef

Yorkshire pudding, roast potatoes, carrots, parsnips, Brussels sprouts and chestnuts, served with red wine jus & horseradish sauce

#### **Roast Stone Bass**

Golden roast bass with prawns in a rich shellfish bisque, served with parsley mash, sautéed kale & herb oil @

### Beetroot Wellington

Roast baby potatoes, carrots, parsnips, Brussels sprouts and chestnuts, served with vegetable jus & cranberry sauce ©

## Desserts

## Panettone Bread & Butter Pudding

Rich and festive, served warm with a scoop of Christmas pudding ice cream

## Chocolate & Orange Pavlova

Crisp meringue nests meringue with chocolate and orange ice cream, candied peel & blood oranges on the side

#### Whipped Stilton Cheese

Crostini, honey, celery julienne, chives, walnuts & black grapes V N

Mince Pies with Tea or Coffee

# THE SOAK



