



Christmas Set Menu



PREMIUM

£60.00 per person

FOR THE TABLE

Sourdough bread & salted butter (v)

TO START

Seared king scallop, potato mousse, Spenwood mornay, smoked bacon (gif)

Whipped goat's cheese, baked fig, toasted walnuts, Port & fig reduction (v) (gif)

Smoked venison carpaccio, pumpkin purée, pickled blackberries, crispy kale & chestnut (gif)

MAIN COURSE

Fillet of beef Wellington, clotted cream mash, roasted root vegetables, winter greens & bone marrow jus

Halibut fillet, Jerusalem artichoke & cockle risotto, caviar, dill oil (gif)

Roast English Rose turkey, pork & sage stuffing, pigs in blankets, rosemary roasted potatoes, root vegetables, sprouts, bread sauce & gravy

Leek, vintage Cheddar, parsnip & spinach pie, winter greens & caramelised onion gravy (v)

TO FOLLOW

Apple & blackberry crumble, toasted oats, custard (v*) (gif)

Brioche bread & butter pudding, dark chocolate sauce, double cream (v)

Christmas pudding, Cognac custard (v)

British cheese selection: Wigmore, Lancashire Bomb & Sussex Blue, chutney, grapes & biscuits (v)

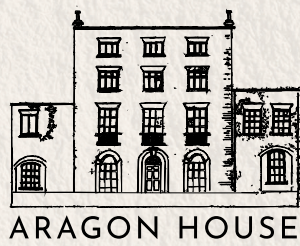
TO FINISH

Cafetière coffee & chocolate truffles (v) (gif) +£5

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.





ARAGON HOUSE

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