



# CHRISTMAS DAY 2020

**95.00 six courses & Buck's Fizz**  
**(40.00 for children aged 12 or under)**

**Jerusalem artichoke soup**  
girolle mushrooms & toasted almonds (ve)

## *Starters*

**Salmon & crab plate**  
crab blinis, hot smoked salmon, salmon tartare, salmon eggs, horseradish crème fraîche

**Roast & stuffed romano pepper**  
bulgur wheat stuffing, roast fennel & fennel purée (ve)

## *Mains*

**Fillet of British beef with black truffle sauce**  
truffled mousseline potatoes, roast shallot, braised chestnuts, butternut squash,  
black trumpet mushrooms

**Beetroot Wellington with black truffle sauce**  
truffled mousseline potatoes, roast shallot, braised chestnuts, butternut squash,  
black trumpet mushrooms (ve)

**Holly Farm free range bronze roast turkey**  
chestnut stuffing, slow roasted vegetables, bread sauce & port gravy

**Fillet of Isle of Gigha halibut**  
wild mushroom fricassée, herb purée & Champagne sauce

**Blackcurrant sorbet** (ve)

## *Desserts*

**Homemade Christmas pudding:**  
cherry compote & brandy anglaise (v)

**RB's poached winter fruits**  
quince, apples, pears & blackberries with a citrus & red wine syrup & a dash of Champagne (ve)

**Chocolate delicé**  
crispy feuillantine base, chocolate ganache, praline panacotta cream & hazelnuts (v)

**Truffled Coulommiers cheese & accompaniments**

**Filter coffee or tea & mince pie**

(v) Vegetarian (ve) Vegan **ALLERGENS:** Our menu descriptions do not list all ingredients or allergens. Please visit our web site or ask one of our team for the allergen menu. All major credit cards are accepted. VAT is included at the prevailing rate. Our usual service charges will apply.

Payment by credit card only.