

Christmas *Day*

Adults **£85**

Includes glass of Laurent Perrier
Champagne & amuse-bouche

Children **£42.50**

Includes glass of elderflower
fizz & activity pack

Starters

Scallops

sea herbs | lobster tortellini | lobster bisque

Game & smoked duck terrine (GF**)

plum purée | homemade brioche | cranberry & onion chutney

Smoked goats cheese mousse (V) (GF)

watermelon | pomegranate | beetroot | micro basil

Light spiced parsnip soup (VV)

pickled sultanas | parsnip crisp | honey crème fraiche

Main Course

8oz Fillet of beef (GF)

roasted potatoes | carrots & shallots
parsnip & truffle purée | brandy & mushroom sauce

Roasted turkey ballantine

homemade pork & apple stuffing | traditional roasted
vegetable accompaniments | cranberry gravy

Poached lemon sole (GF)

shrimp | chargrilled baby leeks | champ mash | lemon balm

Sage & herb gnocchi (V)

sweet potato purée | maple roasted pumpkin

Desserts

Festive trio (V) (N)

Belgian chocolate & caramel éclair | pistachio & cherry
Bakewell tart | tiramisu cheesecake

Christmas pudding

brandy sauce

Cheeseboard

selection of local cheeses | fruit chutney | Millers Damsel biscuits
King Street Townhouse sourdough bread | grapes

(V) Vegetarian (N) Nuts (G) Gluten Free (VV) Vegan (GF**) Can be made gluten free on request
Please always inform your server of any allergies or intolerances before placing your order. Not all
ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
Detailed information on the fourteen allergens covered by legislation is available on request.
A discretionary optional service charge of 10 % will be added to your bill.