



CHRISTMAS DAY

A Glass of Rathfinny Cuveé, Sussex, England

STARTER

Game Terrine, herb salad, sourdough

Smoked Trout Rillettes, horseradish sauce, pickled ginger slaw

Roasted Heritage Beetroot Salad, superstraccia, walnut, mustard dressing

MAIN COURSE

Appledore Farm Free-range Bronze Turkey Crown, stuffing, pigs in blankets, gravy

'The Wigmore Wellington', shallot fondant, red wine sauce (for two)

Roasted Scottish Halibut, fowey mussels, Jerusalem artichoke

Three Root Vegetable and Chestnut Wellington, vegan gravy (VE)

SHARING SIDES AND SAUCES

Triple-cooked Bloody Mary roast potatoes, sprouts with chestnuts,
spiced red cabbage, roasted carrots

Sauces (on request) horseradish cream, bread sauce, cranberry sauce

DESSERT

Chocolate Cremeux, caramelised rice and vanilla chantilly

Christmas Pudding, brandy custard and clotted cream

Sherry Trifle

£ 1 6 0

Please kindly inform a member of staff if you have a food allergy, intolerance, or coeliac disease before ordering.

*Whilst we do take care to avoid cross-contamination to cater safely for all guests,
all dishes are prepared in our kitchens and may contain traces of other ingredients.*

Some of our cheeses are unpasteurised and should be avoided by pregnant or immunocompromised customers.

Please ask to speak to a manager if you require further information.