



LOBSTER
& GRILL





Glass of champagne cocktail & piquant mixed olives on arrival

STARTERS

Celeriac velouté, smoked duck & black truffle

Foie gras terrine, onion chutney, gherkins & radish, served with grilled baguette

Seared scallops, apple purée, black pudding & pancetta

Twice baked cheese soufflé, endive & walnuts salad (v)

Selection of smoked fish, haddock, tuna, mackerel, salmon, served with samphire & capers

Red wine poached pear, Roquefort walnut & endive salad (v)

MAINS

Barbary duck confit & breast, prune & Armagnac sauce with buttered salsify

Sea bass fillet, buttered spinach & lobster sauce

Loin of venison, stuffed cabbage, honey roast parsnip & blackcurrant sauce

Aged rib eye & lobster tail surf n turf

Spinach, feta, wild mushroom wellington, chive butter sauce (v)

Pot-roast bronze turkey, duck fat potatoes, glazed chestnuts, red cabbage

(sprouts, sage stuffing, pigs in blankets, cranberries, cooking juices)

All main courses served with seasonal vegetables & potatoes

DESSERTS

Selection of farmhouse cheese (5)

Christmas pudding & brandy custard

Chocolate fondant, praline ice-cream

Clémentine crème brûlée

Treacle tart with crème chantilly

Coffee, chocolates & mince pies

£ 8 5 . 0 0 P E R P E R S O N

Allergens: w-wheat | d-dairy | e-eggs | s-sulphites | n-nuts | f-fish/crustacean

All prices are inclusive of 5% VAT. An optional 12.5% service charge will be added to your bill.
Please ask your waiter about allergens within the dishes.