



W
Wellington Boot
RESTAURANT & FUNCTION ROOM

Christmas Day Menu

Complimentary Bubbles & Blini on arrival (GF) (DF) (V)

Starters

Lobster Bisque (Gf)

Finished With Brandy Cream and Chive Oil

Venison Carpaccio (Gf) (DF)

Thinly Sliced with Juniper Dressing, Pickled Shallots, And Toasted Hazelnuts

Goat's Cheese & Caramelized Onion Tart (V)

Mixed Leaves and Balsamic Glazed Onions

Smoked Duck & Fig Salad (Gf)

With Toasted Walnuts, Rocket, and Honey-Mustard Dressing

Middle Course

Champagne Sorbet (GF) (DF)

Mains

Traditional Roast Turkey (GF) (DF)

Chestnut Stuffing, Pigs in Blankets, And Rich Turkey Gravy

Surf & Turf Prime Beef Fillet (DF)

In Rich Red Wine Sauce Served with Garlic King Prawns

Pan-Seared Monkfish (GF)

With Saffron Beurre Blanc, Fresh Lemon & Crispy Pancetta

Cranberry, Roasted Vegetables & Lentil Bake

Smoked Paprika and Crispy Sage

All the above are served with

Rosemary Roast Potatoes, Honey Roasted Carrots
Parsnips and Brussel Sprouts with Chestnuts and Pancetta

Desserts

Traditional Christmas Pudding (V) (DF) (GF)

Vanilla Bean Custard, Brandy Butter

White Chocolate & Raspberry Cheesecake

With Biscuit Base and Raspberry Coulis

Spiced Poached Pears (VE) (GF) (DF)

In cinnamon syrup and toasted almonds

Local & British Cheese Board (GF)

Biscuits, Fig Chutney, Celery, and Grapes

Coffee or Tea

Mince Pies & Christmas Cake

£85.00

Our kitchen regularly accommodates various allergies and dietary requirements, please advise a member of staff of any. While we take every precaution to avoid cross-contamination, we cannot guarantee that our food is completely allergen-free.