

THE RUPERT BROOKE - CHRISTMAS DAY

5 Courses - £100

A Selection of Canapes on arrival

4 Classic Oysters - £15 Supplement

STARTERS

Pan Fried Scallops, Pickled Octopus, Saffron Aioli with Samphire

Peppered Venison Lion, Crispy Kale, Mustard Tuille with Celeriac Remoulade

French Onion Soup, Gruyere Cruton & Sourdough (v)

Potato, Leek & Truffle Terrine, Potato Straw, Creme Fraiche, Raddish Crisp & Pesto (vg)

MAINS

Roasted Turkey Breast, Confit Chicken Pie, Pork & Apricot Stuffing, Pigs in Blankets, with Roast Potatoes, Glazed Carrot & Parsnips with Pancetta Roasted Brussel Sprouts and a Rosemary Yorkshire Pudding

Goose Breast, Pommes Anna, Sesame & Soy Glazed Heritage Carrots & Chicory, on a bed of Cherry Puree, served with Honey Roasted Plum Sauce

Wild Turbot Fillet, Cavier, Potato Scales, Scallop Ceviche, Creamed Spinach with Nutmeg Butternut Squash, Beetroot and Smoked Almond Pie, with Roast Potatoes, Glazed Carrot & Parsnips with Roasted Brussel Sprouts (vg)

◆ —◆ Prosecco Sorbet, Lemon Granita, Baby Mint ◆ —◆

DESSERTS

Christmas Pudding, Brandy Sauce, Redcurrants with Ginger Ice Cream

Mulled Wine Poached Pear, Pistachio Crumb, Apple Sorbet (vg)

Salted Caramel Croquembouche

Vanilla Panna Cotta, Winter Spiced Berries served with a Shot of Limoncello

CHEESE

Supplement - £10 per person

Trio of Cheeses, Roasted Figs, Crackers, Grapes & Chutney

Arrival at 12.30pm to be seated at 1pm

Children under 12 years - £50

12.5% service charge inc. on all Christmas Day bookings, VAT inc. at the standard rate

A £25 deposit per person required and the preorder for food must be received by 19th December