

# CHRISTMAS DAY MENU

5 COURSES 130.00

## DRINK ON ARRIVAL

A glass of fizz on arrival

## FOR THE TABLE

Freshly Baked Sourdough <sup>(VG)</sup>  
with Jersey butter

## CANAPES

A selection for the table

**Kimcheese Croquette** <sup>(V)</sup>  
Miso & sesame mayonnaise

**Heritage Beetroot** <sup>(VG)</sup>  
Orange, spring onion,  
soy labneh, walnut &  
cranberry pesto

**Tuna Tartare**  
Shallot & lime dressing,  
fennel & chive

**Ham Hock Fritter**  
Burnt apple purée

## STARTERS

**Seared Scallops**  
Cauliflower purée, spinach, parsley, caper,  
lemon & brown butter sauce

**Heritage Carrot Tostada** <sup>(VG)</sup>  
Soya cream labneh, peanuts, spring onion,  
toasted sesame, gochujang maple syrup  
& crispy corn tortilla

**Korean Fried Chicken**  
Crispy marinated boneless chicken with  
Korean spices, sesame & sweet &  
spicy chilli sauce

**Dirty Martini Prawn Cocktail**  
Wild red prawns, spiced tomato &  
horseradish sauce, white vermouth,  
lemon & spring onion

**Kimcheese Croquettes** <sup>(V)</sup>  
Miso & sesame mayonnaise

**White Truffle & Celeriac Soup** <sup>(V)</sup>  
Truffle rarebit, cream & thyme

## MAINS

Served with roast potatoes & seasonal vegetables, for the table to share <sup>(V)</sup>

**Roast Turkey**  
Apricot & chestnut stuffing, pigs in blankets,  
 gravy & cranberry sauce

**Roast Monkfish**  
Crushed new potatoes, watercress  
& aged balsamic

**Roast Spiced Squash** <sup>(VG)</sup>  
Miso cauliflower purée, crispy chickpeas  
& chestnut salsa

**Fillet Steak**  
Served with fries  
& peppercorn sauce

**Roasted Chicken**  
Caramelised parsnip purée, crispy chicken  
skin, mulled poached pears, parsnip crisps  
& veal jus

**Katsu Cauliflower** <sup>(VG)</sup>  
Japanese curry sauce with peanuts, sesame,  
pickled ginger & red onion, served with  
jasmine rice

## DESSERTS

**Chocolate Brownie** <sup>(VG)</sup>  
Spiced cherry & cranberry compote,  
vegan vanilla ice cream

**Clementine Posset** <sup>(V)</sup>  
Set clementine cream, spiced  
candied kumquat

**Artisan Cheese Selection**  
Tunworth, Blue Monday, Lincolnshire  
Poacher, quince jelly, grapes, biscuits

**Christmas Pudding** <sup>(V)</sup>  
Rum & raisin butter, brandy sauce

**Spiced Ginger Cheesecake** <sup>(V)</sup>  
Gingernut biscuit crumb, caramelised  
orange, brandy snap tuile & miso  
caramel sauce

**Cheshire Farm Ice Cream** <sup>(V)</sup>  
A selection of award-winning ice cream  
Plant-based flavours available on request

<sup>(V)</sup> Vegetarian <sup>(VG)</sup> Vegan

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens  
& Calories  
Scan this code.



ICONS OF  
CHRISTMAS



R B G | RESTAURANT  
BAR & GRILL