

CHRISTMAS DAY MENU

£120.00 PER PERSON

Canapés

**CAULIFLOWER
CHEESE CROQUETTE**
with cranberry ketchup

**SMOKED MACKEREL,
GINGER & LIME PÂTE**
with brioche crouton and
balsamic & beetroot ketchup

**DIJON & MARMALADE
GLAZED PORK BELLY BITE**
with pink lady apple purée

Starters

SCOTTISH SMOKED SALMON
with dill, shallots, micro watercress,
chargrilled sourdough and lemon oil

WHIPPED VEGAN FETA (vg)
with pickled heritage tomatoes & herb salad,
basil oil and garlic glazed flatbread

PANKO COATED BARON BIGOD BRIE (v)
with caramelised pineapple ketchup and
balsamic pickled onions & rocket salad

MAPLE GLAZED CONFIT DUCK LEG (gf)
with brown butter vanilla squash purée,
wilted spinach and pickled cherry jus

Mains

ROAST TURKEY BREAST & BRAISED LEG (nuts)
with apricot & herb stuffing, buttered greens & sprouts,
brown-butter & honey-glazed carrot crush, roasted parsnips,
crispy beef-fat roasted potatoes, rich red wine gravy
and pigs in blankets

CHARGRILLED 230G FILLET STEAK (gf)
cooked to your liking, with garlic glazed
roast mushroom, grilled tomato, beer battered
onion rings, skin on fries and red wine &
sherry vinegar sauce

PAN FRIED SEA BREAM FILLETS
with saffron & olive oil mash, tenderstem broccoli,
slow roasted tomatoes, smoked paprika &
crayfish butter and lobster bisque

**MUSHROOM & CARAMELISED
ONION SHORTCRUST PIE (vg)**
with pickled walnut brown sauce, garlic & herb green beans,
potato terrine, wilted spinach and stout gravy

Desserts

CHRISTMAS PUDDING (gf, nuts)
with whipped rum butter, cranberry &
orange compote and brandy custard

CHOCOLATE & ORANGE TART (vg)
with caramelised passion fruit, passion fruit sauce
and mango sorbet

STICKY TOFFEE PUDDING
with salted caramel sauce and a choice of
custard or vanilla ice cream

LIMONCELLO CHEESECAKE
with raspberry sorbet
and lemon curd

To Finish

A SELECTION OF CHOCOLATE TRUFFLES
with a choice of tea or coffee
(vegan truffles available)



ALLERGENS

SCAN TO VIEW ALLERGEN &
NUTRITION INFORMATION

FOOD ALLERGY NOTICE

Our kitchens handle a wide range of allergens, so we can't guarantee any of our food is completely allergen-free, including ingredients like tree nuts. Not all dish ingredients are listed on the menu, and recipes may change from time to time. If you have an allergy or dietary requirement, please speak to a member of the team before placing your order.

PAROGON GROUP IS A CERTIFIED BCORP BUSINESS

An optional 7.5% service charge will be added to your bill.
This is split equally between all team members.
If you would like it removing please speak to your server.



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