

CHRISTMAS DAY TRADITIONAL MENU

Adults: £125 | Children (under 12): £75 Celebrate with a luxurious festive experience infused with Indian warmth and global classics

PRE-STARTER

 $\label{lem:continuity} \textbf{Roasted Chestnut \& Truffle Soup (m, n, g)} \\ \textbf{Finished with a drizzle of white truffle oil and crisp curry leaf croutons} \\$

STARTERS (choose one)

Charcoal-Smoked Duck Liver Pâté (g, m) Served with chilli focaccia and cherry pickle gel

Spiced Chickpea Pâté (vg, g)

Charcoal-kissed chickpea pate with chilli focaccia and cherry pickle gel

Rarebit-Stuffed Mushrooms (v, g, m)

Baked field mushrooms filled with cheddar rarebit, spiced pickle vinaigrette

Indian Herb-Cured Salmon Gravlax (f, m, mu, su)

Served with crisp greens, dill cream cheese and pickled mustard seeds

Tandoori Prawn Cocktail (m, e, cr)

Smoked king prawns, citrus slaw, spiced avocado mousse

MAINS (choose one)

All main courses are served with:

Honey-roasted carrots, ghee-roast potatoes, Brussels sprouts with sage & chestnuts, and our signature masala gravy (m, n)

Tandoori-Spiced Roast Turkey (m, n)

Classic with a fiery Indian twist, slow-roasted for succulence

Masala-Roast Lamb Rump (m, n)

Herb-marinated lamb, finished with whole spices and aromatic jus

Grilled Whole Seabream (f, m, n)

Lightly spiced, lemon-brushed and charcoal-grilled whole fish

Vegetarian Wellington (v, m, g, n)

Seasonal vegetables and paneer in flaky pastry, toasted cumin jus

DESSERT (choose one)

Christmas Pudding (d, g, n)

With clotted cream, ice cream and warm brandy sauce

Spiced Chocolate & Salted Caramel Mousse (d, g)

With chai ice cream and candied kumquat

Artisanal Cheese Platter (d, g)

Colston Bassett Stilton, Keen's Cheddar & Smoked Cheese Supplement £5 per person