

The Jolly Coopers

Christmas Day

Celeriac and truffle soup with toasted chestnuts & warm baked bread

Seared queen scallops, black pudding potato croquettes with white bean & truffle puree

Confit rabbit & smoked chicken terrine, apple & cranberry compote

Soft baked camembert with caramelised shallot chutney, warm rosemary bread & garlic butter

Turkey crown served with stuffing, pigs in blankets, Yorkshire pudding, roasted root vegetables, goose fat roasted potatoes, buttered seasonal greens, cranberry & port gravy

Ballontine of partridge breast & confit legs, dauphinoise potatoes, honey roasted carrots & parsnips, caramelised red cabbage, red wine jus

Fillet steak, hand cut goose fat chips, roasted vine tomatoes, onion rings, seasonal greens, grilled & stuffed portobello mushrooms & peppercorn sauce

Herb crusted Dover sole, kale mixed with crispy pancetta & almonds, parmentier turnip & sweet potato, lemon & herb garlic butter

Cheese board, oat crackers & spiced chutney

Christmas pudding with brandy butter sauce

Mulled wine poached pear with dark chocolate sauce & vanilla ice cream

Apple & almond tart with caramel custard

Milk & dark chocolate pots with dipping fudge sticks and shortbread fingers

£70_{pp}*

If you require further information on ingredients which may cause allergy or intolerance, please speak with your server before you order your meal.

If you do have a food allergy, it is helpful to us if you could inform staff so that we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

*A service charge of 10% will be added to your total bill