

Oyster & Otter

Christmas Day

A heavenly meal to enjoy with those you love, and no washing up afterwards!

Prosecco On Arrival

Starters

King scallops with smoked salmon, celeriac purée, candied walnuts and pancetta

Guinea fowl, wild mushroom and baby onion terrine, red wine figs and sourdough

Jerusalem artichoke, wild mushroom and truffle soup with a warm roll (v)



Mains

Traditional turkey with all the trimmings; pigs in blankets, buttered vegetables, roast potatoes, bread sauce, cranberry sauce, sage and onion stuffing

Lobster thermidor with a gruyère crumb, fennel and gem salad, pancetta and hasselback potatoes

Miso glazed beef fillet, mirin and soy wok fried vegetables with sweet potato

Wild mushroom and blue cheese soufflé with roasted baby beets and chicory (v)



Puddings

Dark chocolate and hazlenut délice, griottine cherries and clementine jelly

Traditional Christmas pudding with brandy sauce

Mulled apple tart with rum and raisin syrup and cinnamon ice cream

Little baby cheesus board; five cheese selection with Christmas chutney, crackers and grapes

Adults £65.00

Children £25.00 (under 10's)

Deposit at £10 per person required to reserve a table.

Payment in full and pre-orders must be received by 31st October.

Payments non refundable.

