

Christmas Day Dining Dome



Arrival

Roast sweet potato & parsnip soup
Crispy sage

Starters

Duck liver parfait

Caramelised onion chutney, pickles, brioche

Baltik salmon

Compressed apple, crème fraîche,
Arenkha caviar, watercress

Roquefort, fig & chicory salad

Pecan crumble, honey dressing

Mains

Roast Wooley Park turkey crown

Duck fat roasties, sweet braised red cabbage, honey glazed roots, sprouts, cranberry & chestnut stuffing, pigs in blanket

Scottish salmon wellington

Spring onion mash potato, butter braised fennel, crayfish velouté

Festive nut roast

Roasties, sweet braised red cabbage, honey glazed roots, sprouts, cranberry & chestnut stuffing, vegan gravy



Desserts

Homemade Bishopstrow Christmas pudding

Brandy sauce, rum & raisin ice cream

Buche de Noel

Griottine cherries, pistachio ice cream

Four-courses - 135

Minimum of four adults. Including a glass of Champagne Taittinger

Please note: nuts are often used in our kitchens and allergen information can be provided upon request

If you have an allergy or dietary requirements please see a member of the team. Please note there is a discretionary service charge of 12.5%