



Christmas Day



Glass of prosecco on arrival

Starters

- Cauliflower and Yorkshire cheddar soup, cheese and onion scone (VGO, GFO)
- Crispy coated warm goat cheese, celery and walnut salad, Dijon dressing (GFO, VGO)
- Chicken liver parfait, balsamic onion confit, toasted sourdough (GFO)
- Smoked salmon slices, capers, pickled fennel, buttered brown bread (GFO)

A little cleanser

Duo of sorbet: raspberry and champagne

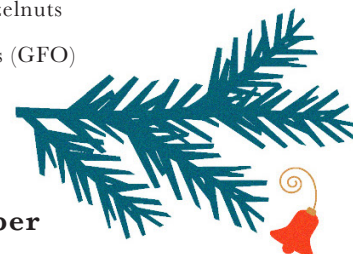
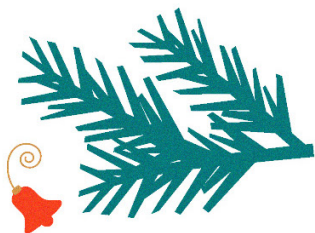


Mains

- Roast free range turkey, roast potatoes, sage and onion stuffing, pig in blanket, herb roasted root vegetables, winter greens, creamy mash, pan gravy (GFO, VGO nut roast)
- Scullery signature pie: slow braised steak and Three Fiend's ale pie, chive mash, green beans (GFO)
- Slow braised pork belly, creamy mash, seasonal greens, pan gravy (GF)
- Fish pie topped with chive and crème fraiche smashed new potatoes, winter greens (GF)
- Pan fried fillet of cod, potato rosti, brandy cream sauce, King prawns, green beans (GF)
- Mixed lentil and vegetable cottage pie, new potato and chive topping, seasonal greens (GF, VGO)

Desserts

- Traditional Christmas pudding, brandy sauce (VGO, GFO)
- Apple and blackberry crumble, custard (GFO, VGO)
- Vanilla bean panna cotta, cherry compote, Florentine biscuit (GF)
- Ginger pudding, stem ginger sauce, pouring cream (GFO, VGO)
- Malted milk and Malteser cheesecake, chocolate cream
- Warm chocolate fondant, salted caramel ice cream, smashed hazelnuts
- Cheese Board: stilton, aged cheddar, brie, onion chutney, crackers (GFO)



Food pre orders required by 16th December

£100 per person (£55 under 12's)

GF – Gluten Free GFO – Gluten Free Option Available VGO – Vegan Option Available

A discretionary 10% service charge will be added to your bill





THE SCULLERY

KITCHEN & BAR

