



No.23

KITCHEN • BAR • TERRACE

CHRISTMAS
DAY

TO START

DUCK LIVER MOUSSE

*spiced plum chutney, pickled carrots,
house brioche*

SMOKED LOBSTER TAIL

*champagne & parmesan velouté, vine tomatoes,
squid ink tuilles*

FRENCH ONION SOUP

marmite & gruyere straws

JERUSALEM ARTICHOKE ARANCINI

sage & chestnut gremolata

MAINS

TURKEY BALLOTINE

*pigs in blankets, sage, chestnut & cranberry stuffing,
braised cabbage, mulled wine braised carrot & parsnip,
roast potatoes*

BEEF WELLINGTON

*wild mushroom duxelles, braised red cabbage, kale,
carrot & swede puree, orange glazed parsnips, roasted
potatoes, veal jus*

HERB CRUSTED HALLIBUT

*crayfish, lobster sauce, pickled fennel,
sea vegetables*

SALT BAKED BEETROOT WELLINGTON

*wild mushroom duxelles, braised red cabbage, kale,
carrot & swede puree, orange glazed parsnips,
hasselback potatoes*

DESSERTS

CHRISTMAS PUDDING, BRANDY CREME ANGLAISE

WHITE CHOCOLATE BLONDIE

PEACH SORBET, GINGER CRUMBLE

BRULEED COCONUT RICE PUDDING, RHUBARB COMPOTE

BLACK BOMBER, MINI ECCLES CAKE

£120 Per Person

Please advise a member of the team of any dietary requirements. Most items are gluten free adaptable, please ask a member of staff
GF= Gluten Free / GF*= Gluten Free Available/ VE= Vegan/ VE* = Vegan Available

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CHRISTMAS SET MENU

STARTERS

SMOKED HAM HOCK TERRINE

*spiced pear chutney, pickled quails egg,
sourdough*

SALT BAKED BEETROOT

*beetroot puree, pickled turnip, chicory, candy
beetroot*

PHEASANT BON BON

prune ketchup

PRAWN COCKTAIL

*gem lettuce, whipped avocado, piquillo
peppers*

CARAMELISED CAULIFLOWER & PARMESAN SOUP

marmite & cheddar cheese straws

MAINS

SWEET POTATO, CELERIAC & CHESTNUT WELLINGTON

*braised red cabbage, kale, mulled wine glazed carrot &
parsnip, roasted potatoes*

TURKEY BALLOTINE

*pigs in blankets, sage, chestnut & cranberry stuffing,
braised cabbage, mulled wine braised carrot & parsnip,
roast potatoes*

HAKE

*romesco sauce, samphire, kale, gratinated
potatoes, seaweed crisps*

BRAISED BEEF BRISKET

*celeriac puree, romesco cauliflower,
hasselback potatoes, jus*

GAME PIE

*parsley mash, red cabbage, honey-glazed carrots,
red wine jus*

DESSERTS

CHRISTMAS PUDDING

brandy creme anglaise

CHOCOLATE DELICE

cranberry compote, clotted cream ice cream

3 CHEESE SELECTION

sticky onion chutney, sourdough crackers

BRULEED COCONUT RICE PUDDING

rhubarb compote

SPICED FIG & DATE SPONGE PUDDING

cinnamon ice cream

PROSECCO ON ARRIVAL

£55 Per Person

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