



Essex Dining Pub of the Year 2018

Christmas Day Menu

Menu

£120.00 per head / £55.00 per head for children under 12

A glass of Champagne / Orange Juice & Canapes



*Jerusalem Artichoke Soup, Crispy Oyster, Shaved White Truffle
Crab Scotch Egg, Lemon Butter Emulsion, Tarragon Curry Oil
Pan Fried King Scallops, Suckling Pig Belly, Caramelised Cauliflower, Celeriac, Crackling, Pickled Apple
Chicken Liver Parfait, Clementine Jelly, Toasted Thyme & Rosemary Sourdough
Fresh White Truffle & Herb Linguine, Wood Sorrel*



*Roast Crown of Local Turkey, Traditional Christmas Trimmings
Duck Fat Roast Potatoes, Pigs in Blankets, Honey & Thyme Glazed Carrots & Parsnips,
Brussel Sprouts with Pancetta & Chestnut, Gravy
Beef Wellington, Rosemary Roast Potatoes, Roasted Root Vegetables, Celeriac Purée, Red Wine Jus
Middle Skate, Lobster & Brown Shrimp Beurre Noisette, Lemon & Thyme Roasted New Potatoes, Turnips, Roasted
Parsnips, Sorrel
Winter Squash Open Lasagne, Wilted Spinach, Celeriac Puree, Toasted Chestnuts, Sage Beurre Noisette*



*Steamed Christmas Pudding, Brandy Cream, Brandy Soaked Berries
Vanilla Souffle, Oreo Ice Cream Sandwich, Vanilla Syrup
Warm Rum Baba, BBQ Pineapple, Cinammon & Vanilla Cream
Milk Chocolate Tart, Salted Caramel Ice Cream, Peanut Brittle
Selection of 4 Cheeses, Chutney, Water Biscuits*



Coffee & Petit Fours

There will be a 10% service charge added to your bill.

Nuts are used in our kitchen. Therefore, all dishes may contain traces. Please advise staff of any food allergies when placing your order.