

£75 per person



— THE ROUNDHOUSE —  
CHRISTMAS DAY 2018

G.H Mumm Cordon Rouge

**Amuse bouche**

Wild mushroom arancini *(v)*

Goat's cheese & walnut tart *(v)*

Beetroot, gin & juniper cured gravlax *(gif)*



**Starters**

Parsnip & apple soup *(ve, gif)*

Chicken liver & foie gras parfait

Spiced aubergine filo cracker *(v)*

Crab & avocado tian *(gif)*



**Mains**

Roast English Rose turkey roulade with all the trimmings

Celeriac & sweet potato gratin, chestnut kale, mushroom fricassee *(ve, gif)*

Baked sea trout, braised chicory, bubble & squeak, lemon butter sauce *(gif)*

Beef Wellington, roasted parsnips, carrots, truffle mash



Pedro Ximenez Sherry

Christmas pudding, brandy butter *(v)*

Sticky toffee pudding, vanilla ice cream *(v)*

Selection of British cheeses, Roundhouse chutney, crackers



Tea or coffee

*For detailed allergy information please ask.*

*gif = gluten ingredient free v = suitable for vegetarians ve = suitable for vegans.*

*All accompanying drinks are served by the glass. Champagne 125ml, sherry 100ml*

*For tables that are predominantly eating and receive table service, an optional 12.5% is payable as service charge at the customers discretion. All gratuities are shared amongst the staff.*