

**CHRISTMAS
DAY**

Served in N°3 Restaurant + Terrace

Fizz on arrival

STARTERS

Venison carpaccio, celeriac remoulade, walnuts, apple, sourdough
Roasted parsnip veloute, spiced pumpkin seeds, curry oil (v)
Whiskey cured salmon, shaved fennel, Dorset crab, pickled cucumber

MAINS

Roasted English Rose turkey, brandy glazed gammon, pigs in blankets,
chestnut & sage stuffing, duck fat roast potatoes, braised red cabbage,
roasted roots, sprouts
Dry aged fillet of Scotch beef, dauphinoise potatoes, spinach,
red wine glazed shallot
Pan-fried fillets of Lemon Sole, celeriac, apple, brown shrimp butter
Baked heritage squash, crispy duck egg, almonds, sage

PUDDINGS

Steamed Christmas pudding, brandy sauce, red currant jam
Blood orange tart, bitter orange curd, blood orange sorbet
Selection of artisan British cheeses, grapes, crackers, celery and chutney

Coffee and Mince Pies

£85 per person

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. All tables are subject to a discretionary service charge of 12.5%

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