

ROCKWELL

FESTIVE SET MENU

£125pp

Arrival glass of Laurent-Perrier La Cuvée NV

Starters

Jerusalem Artichoke Soup (vg)
Truffle toast

Citrus Cured Salmon
Focaccia crouton & keta caviar

Duck Confit Terrine
Spiced plum chutney, toast

Goat's Cheese Mousse (v)
Roast heritage beetroots, pine nuts, raspberry vinaigrette

Mains

Accompanied with a chef's selection of seasonal vegetables

Roast Turkey Crown & Leg
Chestnut stuffing, pigs in blankets, roast potatoes, gravy

Pan Fried Rainbow Trout
Crushed new potatoes, rock samphire, beurre blanc

Wild Mushroom Risotto (vg)
Roasted delica squash, pine nut, "parmesan"

Desserts

Traditional Christmas Pudding & Brandy Sauce (v)

Chocolate Fondant (v)
Salted caramel sauce, raspberry

Vegan Cheesecake (vg)
Blueberry compote, cinnamon tuile, gluten free biscuit crumbs

Sorbet Selection (vg)

Cheese Course

Selection of Artisan Cheeses (v)

v (vegetarian) vg (vegan)

Before ordering any food or drink please let a member of the team know if you have any allergies we may need to be aware of.
Please note that a discretionary 13% service charge will be added to your bill.