



Christmas Day

SWEET CORN & BASIL VELOUTÉ

Chilli Popcorn (gf) (v)



SMOKED SALMON ROULADE (gf)

Pickled Cucumber, Whitby Crab, Avocado & Caviar

CONFIT DUCK BON-BON (gf)

Orange Chutney, Watercress & Hazelnut Salad, Marinated Mushrooms

BAKED GOATS CHEESE (gf) (v)

Roasted Beetroot, Caramelized Fig, Aged Balsamic & Wild Rocket



HOMEMADE GINGER BEER SHOOTER (gf)

Crushed Iced Lemon



TRADITIONAL ROAST BREAST OF TURKEY (gf)

Creamed Brussel Sprouts, Chestnut Stuffing, Cranberry Compote, Duck Fat Roast Potatoes, Pan Gravy & Roast Root Vegetables

SEARED NORTH SEA WILD SALMON (gf)

Colcannon Potatoes, Butter Roasted Scallops, English Asparagus & Lobster Broth

BRAISED ANGUS BEEF (gf)

Roasted Bone Marrow & Smoked Pomme Puree, Roasted Button Mushrooms, Confit Carrot

MUSHROOM & LEEK WELLINGTON (gf) (v)

Roast Vegetables, Creamed Sprouts & Mashed Potato



ROCKLIFFE HOMEMADE CHRISTMAS PUDDING (gf)

Traditional Brandy Sauce

CRÈME CAMEL (gf)

Vanilla-soaked golden Raisins, Teardrop Meringue & Coffee Cream

BLACK FOREST CAKE

Kirsch Marinated Cherries, Vanilla Cream, Shaven Chocolate, Strawberry Gel

STRAWBERRY TRIFLE

Macerated Strawberries, Sugar Sponge, Custard, Frosted Almonds

Gluten free, vegetarian and vegan options are also available. For advice on our ingredients regarding food allergies and intolerances, please speak to a member of our team who will be able to assist.

Foods described in this menu may contain nuts.