

£87.50 per person



The Bass & Lobster

The Best of Local Christmas Day

Today's bread, marinated olives, hummus and garlic oil

TO START

Celeriac & truffle soup with a apple & vodka sorbet and croutons

The Bass 'Prawn Cocktail'

King prawns in Cognac Marie rose sauce, king prawn tempura, crisp baby gem, tomato and cucumber dressing and a bloody Mary sorbet

Duck liver parfait with mulled wine sorbet, smoked duck breast and toasted homemade brioche

Smoked salmon with Freddie's quail eggs, fried capers, salmon caviar & homemade rye bread

Vegetable tempura with Asian slaw, coconut aioli & chilli jam

TO FOLLOW

Roast turkey,

Roast beef or

Roast partridge

All served with homemade sausage wrapped in smoked bacon, sage & onion stuffing, duck fat roast potatoes, cauliflower cheese croquette, brussel sprout puree, roasted carrot & gravy

Pan roasted sea bass with lobster tempura, crispy herb potato cake, steamed greens & lobster cream

Cumin roasted butternut squash & lentil parcel with winter greens & veggie gravy

TO FINISH

Christmas pudding with vanilla ice cream and brandy Anglaise

Cinnamon creme brulee with hazelnut shortbread & mince pie ice cream

Dark chocolate & salted caramel tart with cranberry ice cream

Selection of cheeses with truffle honey, homemade chutney, grapes and crackers

Selection of homemade ice cream or sorbets

House coffee or tea with a homemade chocolate