



The Bass & Lobster

The Best of Local Christmas Day

Today's bread, marinated olives, hummus and our larder range garlic oil

TO START

Celeriac velouté with white truffle oil, apple salsa 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

Chicken and duck liver parfait with plum and port chutney, home smoked duck breast, homemade cinnamon glazed brioche and black butter ice cream

Home smoked salmon with fried capers, Freddie's pickled quail egg, dill and black pepper crème Fraiche, bread crisps

Ragstone and mushroom ravioli with a roasted chestnut and tarragon butter

TO FOLLOW

Roast turkey & honey roast ham,

Roast beef or

Roast partirdge

All served with homemade sausage wrapped in smoked bacon, stuffing, Yorkshire pudding, cauliflower cheese croquette, roast potatoes, Heritage carrot, seasonal vegetables and gravy

Sea bass fillet and lobster tempura with dill croquette, butternut squash puree, kale and a lobster cream sauce

Roasted root vegetable Wellington, roast potatoes, cauliflower cheese croquette and veggie gravy

TO FINISH

Christmas pudding with vanilla ice cream and brandy Anglaise

Lemon tart with mulled wine sorbet and shortbread biscuit

Salted caramel delice and a dark chocolate and hazelnut brownie with tarragon ice cream and chantilly

Selection of homemade ice cream or sorbets

Selection of cheeses with celery, truffle honey, grapes and crackers

House coffee or tea with a homemade sweet treat

£95 per person