



COTTIERS CHRISTMAS DAY MENU
3 COURSES £89.50 PER PERSON

3 COURSES £49.50 PER CHILD (UNDER 12'S ONLY)

STARTERS

White bean, thyme and artichoke velouté, toasted sourdough.

Smoked salmon, burnt elementine, caper and fennel salad.

Smoked duck with rocket leaves, pomegranate jewels, grapefruit dressing.

Chicken liver and brandy pate, toasted sourdough and orange chutney.

Wild mushroom, pumpkin and apricot terrine, piccalilli, toasted sourdough.

MAINS

Turkey roulade, roasted carrots and parsnips, duck fat roasted potatoes, sage and onion stuffing, pigs in blankets, pancetta sprouts, turkey gravy.

Featherblade of beef, truffle mashed potatoes, roasted carrots and parsnips, braised savoy cabbage, red wine jus.

Vegetarian haggis, sweet potato and butternut squash wellington, roasted carrots and parsnips, roasted potatoes, crispy kale, smoked paprika and tomato sauce.

Pistachio and olive stuffed pork belly, creamy dauphinoise potatoes, sauteed silverskin and sprouts, thyme jus.

Pan fried sea bass fillet, green beans, cauliflower puree, braised savoy cabbage, tarragon and lemon sauce.



DESSERTS

Traditional Christmas pudding with brandy sauce and cranberry jam.

Ginger and cinnamon sticky toffee pudding with tamarind caramel sauce and butterscotch ice cream.

Pear and amaretto cheesecake, white chocolate crumb, coconut ice cream.

Hot vegan brownie with vegan vanilla ice cream.

Trio of sorbets, passion fruit, fruit of the forest and raspberry.

Please be advised that a discretionary 15% service charge will be added to all tables and pre-order for all bookings is required 2 weeks in advance of your reservation.



COTTIERS

CHRISTMAS DAY MENU
