



THE STAR *Christmas Day* SET MENU

Starters

SPICED PARSNIP & APPLE SOUP

(V | GF on request) Served with crisp game chips.

DUCK RILLETTES

(GF on request) Accompanied by a black cherry and Chambord compote, served with garlic and herb croûtes.

CURED SALMON PARCEL

(GF) Filled with a delicate prawn mousseline, finished with a tomato and dill concassé.

CHICKEN & CHORIZO GYOZA

Served with a pimento mayonnaise and a crisp baby leaf salad.

Mains

TRADITIONAL CHRISTMAS FEAST

Roast Norfolk Bronze turkey and honey-roasted gammon, served with garlic and herb roast potatoes, sage and onion sausagemeat stuffing, honey-roasted Chantenay carrots, piccolo parsnips, spiced red cabbage, and sautéed sprouts with walnuts and bacon lardons.

BEEF WELLINGTON

Prime fillet of beef encased in a rich mushroom duxelles, spinach, and crisp pastry. Served with garlic and herb roast potatoes, seasonal vegetables, and a roasted shallot and horseradish gravy.

STUFFED MONKFISH

Delicately stuffed with cranberries and wrapped in savory pancetta, served with O'Brien potatoes and a velvety beurre blanc.

BAKED SQUASH (VG)

Roasted squash filled with a festive chestnut-spiked rice, roasted peppers, and sweet cranberries.

Dessert

TRADITIONAL CHRISTMAS PUDDING

Served with a classic, warm brandy custard.

BLACK FOREST TRIFLE

An indulgent twist on the classic gâteau, transformed into a rich, chocolatey trifle laced with Kirsch and black cherries.

MINCE PIE FRANGIPANE

A delicate pastry case filled with traditional mincemeat, topped with a rich, golden almond cream.

FESTIVE PAVLOVA

A crisp meringue base topped with seasonal fruits and fresh cream.

Please inform your server of any allergies.

While every care is taken, we cannot guarantee our dishes are 100% allergen-free.

