

The
WALRUS

Christmas Day 2018
£75 per person

Roasted Tomato & Red Lentil Soup

Basil & parsley oil (v/gif)*

Sea Trout Ceviche with Tuna Niçoise Croquette

Pickled romanseco, dill mayonnaise

Braised Lemon Chicory & Salsify

Chestnut & barley stew (v)*

Duck Liver & Apple Brandy Parfait

Port jelly, cornichon & cracked black pepper, brioche (gifa)

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Stuffed English Rose Turkey Breast with Boned & Rolled Leg

*Wrapped in bacon with an apricot, sage & onion stuffing, with seasonal vegetables,
roast potatoes, pigs in blankets, cranberry sauce & gravy*

Roast Aged Sirloin with Braised Beef Cheek

Bone marrow twice baked potato, French beans with pancetta, parsnip puree (gif)

Cognac Flambé Giant Tiger Prawn

Spinach & mushroom vol au vent, saffron rice

Vegan Fruit de Mer

King oyster scallops, carrot salmon gravlax, aubergine fish goujons, potato galleate & lemon sauce (v/gif)*

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Christmas Pudding

Brandy custard (v+/gif)

Pear & Quince Meringue

Green apple sorbet (gif)

Chocolate Brownie

Red berry jam & Chantilly cream

Cheese & Crackers

Chutney & fruits

(v) Vegetarian. (v) Vegan. (v+) Vegan available upon request. (gif) Gluten Ingredient Free (gifa) Gluten Ingredient Free available.
Please ask for allergen information.*