



THE
MOTTE
&
BAILEY

Christmas Day

£95 per person

STARTERS

Classic French Onion Soup

Slow-cooked caramelised onions, rich beef consommé, toasted Langford sourdough & Gruyère gratin.

Black Tiger Prawns GF

Succulent black tiger prawns, roasted Romesco, toasted walnuts & delicate winter herbs.

Bone Marrow & Short Rib Croquettes

Slow-braised short rib & bone marrow croquettes, basil & roasted garlic aioli, finished with aged Parmesan.

Turkey & Glazed Gammon Terrine GF

Pressed turkey & glazed gammon terrine, crisp artisan crackers & winter berry chutney.

Baked Camembert GFO

Warm baked Camembert, toasted walnuts, fig relish & Langford sourdough.

MAIN

Traditional Roast Turkey & Glazed Gammon GFO

Herb-roasted turkey & glazed gammon, garlic & thyme roasted potatoes, Brussels sprouts with brown butter & pink peppercorn, maple-glazed parsnips, thyme-roasted carrots, braised red cabbage, cranberry & herb stuffing, and pigs in blankets.

Fruits de Mer GF

Grilled Scottish salmon, black tiger prawns & garlic-butter scallops, asparagus, samphire and thyme & roasted garlic potatoes.

Winter Root Vegetable Wellington

Seasonal roasted root vegetables, woodland mushrooms & winter herbs, encased in golden puff pastry, served with garlic & thyme roasted potatoes, Brussels sprouts with brown butter & pink peppercorn, maple-glazed parsnips, thyme-roasted carrots, braised red cabbage & cranberry stuffing.

10oz Prime Ribeye GF

Chargrilled prime ribeye, wild garlic mushrooms, golden pommes dauphinoise & a rich Merlot and beef-dripping jus.

DESSERT

Traditional Christmas Pudding - GFO

Richly spiced Christmas pudding, gently steamed & served with warm brandy sauce.

Spiced Apple & Blackberry Crumble - VGO

Bramley apples & winter blackberries, delicately spiced beneath a golden oat crumble, served with silky vanilla custard.

Chocolate & Orange Tart

Decadent dark chocolate & orange tart, served with Madagascan vanilla ice cream.

British Artisan Cheese Board

A refined selection of British farmhouse cheeses, artisan crackers, seasonal chutney & traditional accompaniments.

COFFEE & MINCE PIE

GF Gluten Free | GFO Gluten Free Option | VGO Vegan Option
Please make our team aware of all allergies and dietary requirements.