



THE BOOT



CHRISTMAS SET MENU

TWO COURSES £34 | THREE COURSES £39

STARTERS

CELERIAC SOUP

Silky celeriac & potato soup, finished with black winter truffle.

CRISPY SHREDDED DUCK

Crispy shredded duck with Asian slaw, cucumber, spring onion and fragrant hoisin dressing.

SALT COD & POTATO CROQUETTE

Golden croquettes of salt cod and potato, served with saffron aioli and dressed leaves.

MAINS

TRADITIONAL ROAST TURKEY

Roast turkey breast with pigs in blankets, sage and onion stuffing, roast potatoes, sprouts tops, cranberry sauce and turkey jus.

SALMON WELLINGTON *(supplement £3)*

Salmon wrapped in puff pastry with spinach and dill, served with white wine and lemon cream sauce.

WOODLAND MUSHROOM TART

Baked wild and field mushrooms, artichokes and cream, served in crisp puff pastry, finished with fresh herbs.

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Rich Christmas pudding served with warm brandy sauce and cranberry compote.

BAILEYS & CHOCOLATE CHEESECAKE

Creamy Baileys and chocolate cheesecake, finished with salted caramel sauce.

BLACK FOREST PAVLOVA

Meringue with cherry compote and silky chocolate cream.

ADD MINCE PIES — £1.50 each



If you have any allergies or dietary requirements, please notify a member of staff. A discretionary 10% service charge will be added to your bill. All prices include VAT.