

COPPA

CLUB

Christmas Day Celebration

4 Courses 100

For The Table

Choose Three

Devon Crab Tartlet | brown crab mayonnaise, apple
Steak Tartare Crostini
Vegan Burrata | pomegranate, chestnut crostini | PB N
Whipped Ricotta Tart | butternut squash, sage | V
Beetroot & Rosemary Hummus | crispy chickpeas, pickled chilli | PB NG

Starters

Spiced Pumpkin Soup | sage, chestnuts, sourdough | PB
Roast Scallops | orange & sage butter, Aleppo chilli, samphire
Rare Fillet of Beef Carpaccio | figs, fennel, pomegranate, olive oil
Slow-Cooked Balsamic Shallot Tarte Tatin | mushroom purée, lovage & hazelnut gremolata | PB N

Mains

All served with
beef dripping
roast potatoes,
maple glazed roots,
Brussels sprouts &
pigs in blankets

Roast Turkey Crown | honey glazed gammon, duck, cranberry sauce
Pan-Roasted Fillet of Beef | celeriac purée, wild mushrooms
Wild Mushroom Wellington | truffle, celeriac purée, samphire | PB NG
Pan-Roasted Halibut | bisque sauce, mussels, fennel, samphire

Puddings

Christmas Pudding | brandy butter ice-cream | N
Chocolate Brownie | vanilla cream, cranberries, mixed nuts | PB N
Bramley Apple & Fig Crumble | bay-leaf custard | PB NG
Pitchfork Cheddar, Baron Bigod, Cornish Blue | quince, celery, seeded crispbreads

To Finish

Mince Pie & Coffee

Vegetarian | V Plant-based | PB Contains nuts | N Non-gluten or can be made non-gluten | NG

If you suffer from any allergies, please ask a waiter for more information.

Wild Mushroom Wellington served with vegan roast potatoes