

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

Whipped Ricotta Tart | butternut squash, sage | V

Beetroot & Rosemary Hummus | crispy chickpeas, pickled chilli | PB

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 | V 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

Roast Sirloin of Beef | celeriac purée, wild mushrooms

Pan-Roasted Halibut | bisque sauce, mussels, fennel, samphire

Wild Mushroom Wellington | truffle, celeriac purée, samphire | PB NG

Puddings

Christmas Pudding | brandy butter ice-cream

Chocolate Brownie | vanilla cream, cranberries, mixed nuts | PB N

Bramley Apple & Fig Crumble | bay-leaf custard | V

Pitchfork Cheddar, Baron Bigod, Cornish Blue | quince, celery, seeded crispbread | V

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.