



Bill's

Christmas Day Menu

A welcome drink and five courses for £65 per person

First Course

Feta, Walnut, Cranberry and Apple Salad *vg n*
with clementine vinaigrette

Second Course

Wild Mushroom Soup *vg*
with garlic croutons & chives

Smoked Salmon
with beetroot salad, horseradish cream cheese &
beetroot dressing

Smoked Chicken Terrine
with winter spiced chutney & toasted sourdough

Third Course

Pancetta Wrapped Turkey Breast
With thyme & apricot stuffing, truffle roast potatoes,
roasted vegetables, Brussels sprouts, a piggy in a
blanket & truffle sauce

Pan Fried Sea Bass
with Champagne & chive hollandaise,
wild garlic rösti & long stem broccoli

Chargrilled Sirloin Steak
with red wine & rosemary sauce & truffled potato gratin

Pumpkin, Fig and Chestnut Roast *vg n*
with roast potatoes, roasted vegetables, Brussels
sprouts & a rich vegetable sauce



All day & into the night



Fourth course

Cheeseboard *v n*

a selection of 3 cheeses with fig & cranberry chutney,
oatcakes & walnuts

Fifth Course

Christmas Sticky Toffee Pudding *v n*
with custard

Chocolate Orange Mousse *v*
with a crunchy chocolate crumb

Panettone Bread and Butter Pudding *v*
with vanilla ice cream

Coconut Ice Cream *vg n*
served with mandarin sauce

An optional service charge will be added to your bill. Please always inform your server of any allergies before placing your order as not all ingredients can be listed. Detailed allergen information is available upon request and online. We cannot guarantee the total absence of allergens in our dishes. Our fish dishes may contain small bones, please take care. Burgers cooked medium carry a higher risk of food poisoning. Unlike a steak, a burger needs to be cooked through to reduce that risk. The Food Standards Agency recommends that children, pregnant women and anyone with a weaker immune system have their burgers well done. Please ask us for more information.
v vegetarian *vg* vegan *n* nuts

All day & into the night