

CHRISTMAS DAY £85 PER PERSON

GLASS OF FIZZ ON ARRIVAL

Course One

SHRIMP COCKTAIL

cured salmon, pickled cucumber, bloody marie sauce

BEETROOT CARPACCIO

rocket leaves, dijon mustard, aged balsamic, pickled walnuts

FESTIVE SOUP

sourdough croutons

DUCK LIVER PÂTÉ

apple & pear chutney

Course Two

TURKEY FESTIVE FEAST

*roast potatoes, honey roast parsnips, carrot & swede mash, buttered sprouts,
pigs in blankets, cranberry sauce & proper gravy*

SCOTTISH SALMON WELLINGTON

wilted baby spinach, wild mushrooms, béarnaise sauce

HERB CRUSTED LAMB RACK

smoked mash, charred brussel sprouts, lamb jus

SPICED NUT ROAST FEAST

roast potatoes, sherry glazed shallots, winter slaw, mulled wine gravy

Add a yorkshire pudding +£1.50

Course Three

CHRISTMAS PUDDING

spiced orange compote & brandy sauce

CHOCOLATE MOLTEN CAKE

morello cherries, roasted pistachios, icecream

MULLED BERRY CHEESECAKE

ginger & honey crumb

coffee/tea - mini mince pies

The logo for 'Ewe' is written in a gold, cursive script. The letter 'E' is large and elegant, with a long horizontal stroke that curves under the 'w'. The 'w' is smaller and more compact, with a small 'e' at the end. The background features abstract, flowing lines in shades of dark green and black, with thin gold lines weaving through them.

CHRISTMAS DAY 2023

If you have particular dietary requirements, intolerances or allergens, we ask that you contact our team before ordering. All of our dishes are prepared in kitchens where allergens are present and where fresh food is prepared. A discretionary service charge of 10% will be applied to all tables.