



THE GATE
KITCHEN • BAR • TERRACE

CHRISTMAS DAY MENU

FOUR-COURSES | £90

STARTERS

JERUSALEM ARTICHOKE VELOUTÉ (VG)

Truffle oil and vegetable crisps

AVOCADO & CRAYFISH

Leaves and sour cream

WINTER SALAD

Wood-roasted pheasant, pomegranate

ARTISAN CURED HAM & FRESH CHESTNUTS

LEMON SORBET

MAINS

ROAST TURKEY

Onion and sage stuffing, honey glazed carrots and parsnips, Brussels sprouts, roasted potatoes, cranberry sauce

BRAISED LAMB SHANK

Parsnip mash, glazed turnip and carrots

CARAMELISED RED ONION & GOAT'S CHEESE TART (VGA)

SPICED ROAST MONKFISH

Wilted spinach, confit cherry tomatoes and aged balsamic syrup

DESSERTS

CHRISTMAS PUDDING & BRANDY CREAM SAUCE

STICKY TOFFEE PUDDING & VANILLA ICE CREAM

CHOCOLATE FONDANT

Vanilla ice cream and salted pistachio crumble

THREE CHEESE SELECTION

Chutney and crackers

(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN-FREE | (VGA) VEGAN OPTION AVAILABLE

If you are concerned about any food allergies or dietary requirements, please speak to a member of the team who would be delighted to assist. All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.



THE GATE

KITCHEN • BAR • TERRACE