



GILLRAY'S

STEAKHOUSE & BAR

Christmas Day Carvery

HORS D'OEUVRES

Bread Station – Twisted Sour Dough, Beetroot and Spelt Bread, Onion Loaf

Ham Hock, Parsley and Butter Bean Terrine

Piccalilli, Pickles, Cornichons, Crab Apple Jelly

Crayfish Cocktail

Avocado Puree, Marinated Heirloom Tomato, Shaved Fennel, Iceberg, Gillray's Cocktail Sauce

H Forman & Son Cured Salmon (Beetroot Cure, Gin & Tonic Cure, London Cure)

Lemon, Lilliput Capers, Watermelon, Basil Crème Fraiche, Blinis

Mulled Wine Poached Pears

Whipped 'Oxford' Blue Cheese, Peppery Leaves, Caramelised Pecans

SOUP

Roasted Butternut Squash Soup

Toasted Pumpkin Seeds, Chilli Crème Fraiche, Sage Crisps

HOT CARVERY

Roasted Norfolk Turkey

Nettle and Smoked Bacon Stuffing, Pigs 'n' Blankets, Natural Pan Gravy, Cranberry Sauce

35 Day Aged O'Shea's Beef Striploin

Signature Yorkshire Pudding, Horseradish Sour Cream, Natural Pan Gravy

Smoked Haddock and Tiger Prawn Pie

Leek Fondue, Mature Cheddar Mash Potato

Beetroot and Buckwheat Risotto

'Rosary' Goats Cheese, Caramelised Baby Beets, Garden Peas

Dripping Roasted Maris Pipers, Orange Glazed Chantanay Carrots, Balsamic and Pear Cider Braised Red Cabbage, Cauliflower, Truffle and Cheese Bake, Toasted Almond and Chilli Tossed Tenderstem Broccoli, Maple Roasted Parsnips

DESSERTS

County Hall Christmas Pudding

Cognac Custard, Brandy Butter

Christmas Mess

Cranberry Meringue, White Chocolate, Orange and Cinnamon Whipped Cream, Berry Compote

Chocolate Yule Log

South of England Award-Winning Cheese

Muscat Grapes, Tiptree Chutney, Artisan Crackers

If you are concerned about food allergies e.g nuts, you are invited to ask one of our team members for assistance.

Please note this menu is a set menu and cannot be altered or changed.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your final bill.