

CHRISTMAS DAY

Menu



AMUSE-BOUCHE

Small platter of tiny toad in the hole, salmon blini and mushroom crostini for the table

STARTERS

Roasted parsnip and chestnut soup (V)

Served with warm focaccia and herby butter

Confit duck terrine

With duck egg and chive mayo, savoury granola and chicory

Mini baked camembert

With warm toasted bread and port and cranberry conserve

MAIN COURSES

FAMILY STYLE DINING WITH VEGETABLES SERVED FOR THE TABLE

Traditional roast turkey dinner

Creamy mash, roast potatoes, Yorkshire pudding and pig in blanket

Port and rosemary marinated striploin of beef

Fondant potato, yorkshire pudding, and a port and red wine jus

Clementine and vodka marnated salmon (GF)

Crushed new potatoes, and a caper and orange butter

Sweet potato and lentil pie (GF)(VE)

Creamy mash and vegan gravy

DESSERTS

Christmas pudding

Served with hot brandy sauce and whiskey soaked cranberries

Mulled wine poached pears

Mulled wine syrup and cinnamon chantilly cream

Christmas chocolate cheesecake

Dark chocolate glaze and a cherry compote

ADULTS £85PH

CHILDREN £45PH

£20pp deposit required to secure the booking, the balance along with a completed pre-order form to be returned by the 1st December