



CHRISTMAS DAY MENU | £75.00

(A £20.00 per person deposit is required to confirm booking)

SPARKLING RECEPTION

STARTERS

SOUP (V)

Roasted Jerusalem artichoke soup with a walnut crumb, served with warm crusty bread

SEAFOOD COCKTAIL

King prawns, Atlantic prawns and lobster in a traditional Marie Rose and fresh apple sauce, fanned avocado and a Bloody Mary dressing served with Melba toast

BAKED CAMEMBERT

Garlic, herb and fiery honey baked Camembert with a pancetta crumb, served with Rosemary toasted sour dough and fig chutney

SMOKED DUCK SALAD

Smoked duck with chargrilled chicory, an orange and pomegranate dressing and duck fat croutons

TRUFFLED MUSHROOM PATE (V)

Wild mushroom and truffle pate Served with toasted brioche and plum chutney

STRAWBERRY AND CHAMPAGNE SORBET

MAINS

TRADITIONAL CHRISTMAS DINNER

Roast turkey and maple glazed gammon, served with goose fat roast potatoes, mashed potatoes, pigs in blankets, festive seasonal vegetables, cauliflower cheese and a Yorkshire pudding served with our signature meat gravy

BEEF SHORT RIBS

Slow cooked in a Guinness, treacle and pancetta sauce, served with buttermilk mashed potatoes, truffle cauliflower cheese gratin and sautéed savoy cabbage

RACK OF LAMB

Herb crusted rack of lamb served with dauphinois potatoes, sautéed spring greens with a fresh mint dressing and a red wine and cranberry jus

OVEN BAKED HALIBUT

Served with mussels in creamy herb and cider sauce, crushed new potatoes with black olive and spring onion, sautéed samphire and crispy kale with a lemon and herb emulsion

BEETROOT WELLINGTON (V)

Beetroot, kale and Stilton tart served with dauphinois potatoes, sautéed savoy cabbage and a red wine and cranberry jus

DESSERTS

PARFAIT

White chocolate and milk chocolate layered Baileys parfait with a coffee crumb served with cream

CRUMBLE

Maple plum crumble served with vanilla pod ice cream or custard

CHRISTMAS PUDDING

Traditional Christmas pudding served with an orange and brandy crème anglaise

BLACK FOREST PAVLOVA

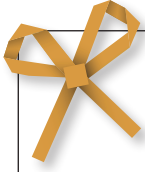
Chocolate meringue, chocolate ganache, whipped vanilla cream and black cherries served with cream

WHITE CHRISTMAS MARTINI

Vanilla vodka, white creme de cacao, white chocolate liquor, milk and cream, served with vanilla sugared shortbread

(V) = Vegetarian | *Gluten free and vegan options available on request*

CHRISTMAS DAY ORDER FORM



NAME	ADULT=A / CHILD=C	SOUP	SEAFOOD COCKTAIL	BAKED CAMEMBERT	DUCK SALAD	MUSHROOM PATE	CHRISTMAS DINNER	BEEF SHORT RIBS	RACK OF LAMB	BAKED HALIBUT	BEETROOT WELLINGTON	PARFAIT	CRUMBLE	CHRISTMAS PUDDING	PAVLOVA	CHRISTMAS MARTINI



SPECIAL REQUESTS: PLEASE STATE ANY ALLERGIES OR ALTERATIONS YOU WOULD LIKE TO MAKE.
