



CHRISTMAS DAY

SAMPLE MENU

CANAPÉS

Seared fillet steak, celeriac puree, quails egg, brioche (gf*)

Smoked salmon cone, horseradish, salmon roe, bronze fennel (gf*)

SOUP/SORBET

Cauliflower cheese soup, hazelnuts, crispy sage, buttered croutons (gf*, v)

or

Champagne & clementine sorbet, red currant gel (gf*, v)

STARTER

Prawn & crayfish cocktail, bloody mary marie rose, rosemary crostini (gf*)

Chicken, pistachio & leek terrine, apricot chutney, toasted brioche, red chicory (gf*)

Goat cheese & caramelised onion tartlet, glazed figs, balsamic emulsion, spinach tuille (gf*, v)

MAIN

Free range roast turkey breast, slow cooked leg, pigs in blankets, sage, chestnut & apricot stuffing, roasties, turkey gravy, bread sauce, cranberry sauce, brussel sprouts, christmas vegetables (gf*)

Braised beef cheek wellington, mushroom duxelle, pomme puree, madeira jus, christmas vegetables

Pan roasted fillet of hallibut, crispy hasselback new potatoes, romesco sauce, courgette ribbons (gf*)

Pistachio & cranberry nut roast, chestnut & apricot stuffing, roasties, brussel sprouts, christmas vegetables, bread sauce, gravy (gf*, v)

DESSERT

Chocolate & cherry cheesecake, chocolate crumb, cherry compote, double chocolate ice cream (gf*)

Panettone bread & butter pudding, caramelised orange, cinnamon tuile, creme anglaise

Christmas pudding, brandy custard & fresh berry compote, honey tuille

Glazed lemon tart, creme chantilly, raspberry gel, fresh raspberries

selection of local cheese, grapes, mulled wine chutney, celery, crackers (gf*)

PETIT FOURS

Salted malt fudge

Mince pie tart, vanilla chantilly

gf* = gluten free option available, v = vegetarian



This menu is subject to change depending on market availability.
Please notify a member of staff or any food allergies or intolerances when making your booking.