

Festive Feast Christmas

Starters

Celeriac Velouté

Toasted Hazelnuts, Winter Truffle Oil

Baked Camembert

Walnut Crumble, Seasonal Fruit Chutney

Cured Scottish Salmon

Horseradish Crème Fraîche, Caviar, Dill Oil

Confit Duck Terrine

Pumpkin Purée, Orange & Endive Salad

Mains

Roast Turkey Crown

Sage & Apricot Stuffing, Cranberry Jus

Beef Wellington

Horseradish Cream, Red Wine Jus

Wild Mushroom Wellington

Parmesan Cream, Wilted Spinach

Pan-Roasted Fillet of Turbot

Champagne Beurre Blanc, Baby Leeks

Butternut Squash & Chestnut Parcel

Stilton Cream, Roasted Grapes

All mains served with:

Brussels Sprouts with Chestnuts

Honey-Roasted Parsnips

Crisp Roast Potatoes

Maple-Glazed Carrots

Pigs in Blankets

Bread Sauce & Gravy

Desserts

Traditional Christmas Pudding

Brandy Crème Anglaise

Dark Chocolate & Chestnut Torte

Blood Orange Sorbet

Sticky Toffee Pudding

Toffee Sauce, Clotted Cream

Selection of Artisan British Cheeses

Chutney & Crispbread