



Christmas Day Menu



Adults: £85 per head

Children (under 12): £40 per head

Welcome Drink on Arrival

Bucks Fizz or Orange Juice

Pre-Starter

Baked Brie, Rosemary & Cranberry Bread (V)

Starters

Seared Scallop, Cauliflower Cream, Bacon Crumb & Samphire (GF)

Wild Mushroom Duxelle Bon Bon served with a Mushroom Consommé (Vg)

Tender Stem Broccoli, Pinenut & Feta Tartlet with Hollandaise Sauce (V)

Ham Hock & Leek Terrine, Apple & Sage Compote, Toasted Hazelnuts (GF)

Children's Alternative : Tomato Soup & Warm Bread Roll

Mains

Roasted Turkey Crown

Silverside of Beef, Braised in Fresh Herbs and Red Wine

Roast Chestnut and Sweet Potato Wellington (Vg) (V)

Served with roasted carrots & parsnips glazed in honey and thyme, swede puree, sprouts, garden peas, creamy cabbage with bacon, mashed potato, roast potatoes, Yorkshire puddings, pigs in blankets, stuffing, cauliflower cheese and homemade gravy.

Salmon with a Lemon & Dill Crumb, Tender Stem Broccoli, Crushed New Potatoes & Lemon Butter Sauce

Desserts

Traditional Christmas Pudding with Brandy Sauce

Festive Berry Trifle served with Homemade Shortbread

Spiced Plum Crumble with Custard

Dark Chocolate Delice, Cassis Cherry, Chantilly Cream & Honeycomb

Children's Alternative : Chocolate Brownie with Ice Cream

To Finish

Tea or Coffee & Mince Pies

Some dishes can be adapted to suit dietary requirements