

Christmas Day menu



Adult 125 - Children 56

Welcome

Glass of White Prosecco or Lemon Drop Martini with Olives

Nibbles

Chicken Liver Parfait, Red Onion Jam, Crostini (GFO)
Brie & Cranberry Crostini

Starters

Pan Seared Scallops, Pea Puree, Candied Bacon, Port Reduction, Lemon Balm (GF)
Confit Duck Rillettes, Nutmeg, Butter, Pink Peppercorns, Crostini, Cornichons (GFO)
Spinach & Butternut Squash Roulade, Beetroot & Thyme Puree (GF)
Chicken & Wild Mushroom Tartlet, Garlic, Balsamic, Micro Herbs
Baked Baby Camembert, Caramelised Onion Chutney, Baked Bread (GFO)

Palate Cleaner

Champagne Sorbet (GF)

Mains

Turkey Roulade (GF)

Turkey Breast Wrapped in Panchetta, Filled with Stuffing
Roast Potatoes, Thyme Roasted Carrots, Sticky Red Cabbage, Bacon
Buttered Sprouts, Honey Roasted Parsnips, Pigs in Blanket, Yorkshire
Pudding, Rich Red Wine Gravy, Cranberry Sauce

Fillet of Beef Wellington

6oz Seared Fillet Steak, Pate, Duxelles of Mushrooms & Onions Wrapped
in Puff Pastry Dauphinois Potatoes, Parma Ham Wrapped Pine Beans,
Confit Carrots & Turnips, Diane Sauce

Stuffed Leg of Lamb (GF)

Thyme Roasted Squash with Goat Cheese Roulade, Minted Jersey Royals,
Mixed Baby Beetroot, Trimmed French Beans, Diane Sauce

Pan Baked Monkfish (GF)

Parma Ham Wrapped Monkfish, Black Garlic Crushed Potatoes, Lemon &
Thyme Fondue, Spinach, Wild Mushrooms

Vegan Wellington (GF)

Braised Red Lentils, Onions, Garlic, Sauteed Wild Mushrooms, Roasted
Chestnuts & Spinach in a Vegan Puff Pastry, Roasted Potatoes, Roasted
Root Vegetables, Green Vegetables, Red Wine Jus

Desserts

Triple Chocolate Brownie, Walnut Brittle Chards, Chantilly Cream

Winter Berry Crumble Tart, Crème Anglais (GF)

Trio of Panna Cotta, Fresh Berries, Mint (GF)

Limoncello & Blackberry, Cinnamon & Nutmeg, Bailey's & Milk Chocolate

Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Bean Ice Cream

Christmas Pudding, Brandy Sauce, Red Currants

Finish

★ Mince Pie & Coffee