

Christmas Day

TO BEGIN

A welcome glass of prosecco

A TASTE OF SOUP

Leek & Potato (v) or Spiced Winter Vegetable (v)

STARTERS

Classic Prawn Cocktail

served with farmhouse bread

Chicken Liver Parfait

chicken liver parfait with brandy, fruit chutney & toasted ciabatta

Garlic Mushrooms (v)

served on toasted sourdough bread topped with blue cheese crumb

Crispy Goats Cheese Salad

panko fried goats cheese on pickled beets salad

MAINS

Traditional Roast Turkey

pork stuffing, roasted potatoes, roast carrot, honey roasted parsnips,
tenderstem broccoli, buttered sprouts, pigs in blankets & gravy

Pan Seared Salmon & Florentine Sauce

crushed roasted baby potatoes, tenderstem broccoli & creamy mushroom sauce

Roast Beef Sirloin & Yorkshire Pudding

served with roast potatoes, honey roast carrot, parsnip & all the trimmings

Baked Butternut & Lentil Wellington (v)

topped with sticky fig chutney, curly kale & red cabbage

DESSERTS

Christmas Pudding

cherry, almond & cognac pudding, with brandy butter ice cream

Large Profiterole & Chocolate Sauce

sweet cream filled profiterole topped with chocolate & toffee sauce

Lemon & Raspberry Crème Brûlée Tartlets

sweet pastry tarts filled with crème brûlée, icecream & meringue pieces

Cheese Selection

selection of cheeses, biscuits, fruit chutney & grapes

AND TO FINISH

Coffee or Tea with mince pies

£110 PER HEAD