

CHRISTMAS DAY

PRE-ORDER ESSENTIAL

£95
PER PERSON

Bucks Fizz on Arrival

STARTERS

Charcuterie Plate

A selection of cured meats, crudités, pickles & cheese with crusty bread

Parsnip & Apple Soup

With shaved chestnuts & truffle oil

Duck Liver Pâté

Apricot & cranberry chutney & beetroot salad

Pulled Pork Croquette

Mulled apple cider purée

Smoked Salmon & King Prawns

On Nordic rye bread with horseradish cream cheese



MAIN COURSES

Roast Turkey & Honey Roast Gammon *(gfa)*

Seasonal vegetables, chestnut stuffing, Yorkshire pudding, roast potatoes & pigs in blankets

Pan Seared Hake Fillet

Pomme purée, mussel & saffron velouté, samphire, king prawns

Herb Crusted Roast Fillet of Beef *(gfa)*

Served pink with all the Christmas Day trimmings

Wild Mushroom, Shallot

& Madeira Tart *(v, vgn)*

With truffled vegetables & chestnut sprouts

Roast Duck Breast *(gf)*

Fondant potato, duck leg bon bon, cranberry & orange sauce



DESSERTS

Christmas Pudding *(v, gf)*

With brandy sauce

Dark Chocolate & Raspberry Pot *(v)*

With Chantilly cream

Orange & Almond Polenta Cake *(gf)*

With Chantilly cream

Profiteroles *(v)*

Filled with whipped cream & covered in warm chocolate sauce

Cheese & Biscuits