
CHRISTMAS DAY MENU

STARTERS (1ST COURSE)

Spiced Root Vegetable Soup, toasted Ciabatta, basil oil
Beetroot Cured gravadlax, Saffron pickled Vegetables and dressed pea shoots
Chicken liver parfait, Caramelized apple, fresh apricot chutney, toasted brioche
Goats Cheese topped with a Nut Crust, Glazed with Honey and served with a Cranberry and Caramelised Onion Chutney (V)

INTERMEDIATE COURSE (2ND COURSE)

A Refreshing Intermediate Course of Champagne granita

MAINS (3RD COURSE)

Traditional Roast Turkey Breast served with Pigs in Blankets, Roast Potatoes, Sage & Onion Stuffing and Yorkshire pudding *
Pan fried haunch of Venison served with a Juniper fondant Potatoes, Green Cabbage, Cherry and chocolate Jus *
Tender Fillet of Seabass, Parmesan Crust served with Herb crushed Baby New Potatoes, Green beans, Blistered Cherry Tomatoes and finished with a White Wine Cream reduction
Butter bean Cassolette, A Brie Dumpling and a Chestnut Crumb (v)

DESSERTS (4TH COURSE)

Traditional Christmas Pudding smothered in Homemade Brandy Cream Sauce
White Chocolate and Raspberry Panna cotta served with Homemade Shortbread
Clementine and Pomegranate Pudding served with crème anglaise or Vanilla Ice Cream
Trio of mini Chocolates desserts, Honeycomb Brittle and Raspberry Coulis

AFTER DINNER (5TH COURSE)

Coffee, Mince Pie's and After Eight Mints

Cheese Board*

**Selection of Cheeses Served on A Board with Celery, Savoury Biscuits, Grapes and Onion Chutney (Optional £6.95 Extra)*

PRICES:



5 Courses: £59.99 | Children under 12 years old - £29.99 | Children under 3 years old - Free
(£25 Deposit per person- Non-refundable and to be paid at time of booking)

Gluten free menu available
Please specify any dietary requirements at the time of booking