



CHRISTMAS DAY MENU

£70 Per Person (£35 for under 12s)

Starters

Cauliflower & Chestnut Soup (V)

Creamy roasted cauliflower and chestnut soup served with oregano and salt flake croutons

Roquefort Waldorf Salad (V)

Apple, grapes, celery and toasted walnuts stacked delicately and topped with pink pickled onions and Roquefort dressing

Wild Mushroom & Truffle Arancini (V)

Balls of risotto laced with truffle oil and stuffed with wild mushrooms breaded in panko and deep fried. Served with arrabiata sauce and shavings of parmesan

Duck Liver & Pork Pâté

Brussels style pâté glazed with cognac and orange, served with crusty bread and cornichons

Mains

Traditional Turkey Christmas Dinner

Turkey crown served with roast vegetables, cauliflower cheese, brussels sprouts with bacon and chestnuts, goose fat potatoes, pigs in blankets and pork, sage and onion stuffing

Beef Topside & Yorkshire Pudding

Slow roasted beef, Yorkshire pudding and horseradish sauce served with roast vegetables, cauliflower cheese, brussels sprouts with bacon and chestnuts, goose fat potatoes, pigs in blankets and pork, sage and onion stuffing

Nut Roast (V)

A loaf of spiced nuts and preserved fruits served with roast vegetables, cauliflower cheese and roast potatoes

Baked Sea Bream

Whole fresh sea bream served with preserved lemon, parsley butter and sautéed asparagus

Desserts

Traditional Christmas Pudding (V)

Individual Christmas pudding served with brandy sauce

Mince Pies (V)

Two mini mince pies served with custard or cream

Trifle (V)

Sherry and raspberry trifle topped with almond flakes

Yule Log (V)

Indulgent chocolate sponge smothered in rich chocolate ganache and filled with whipped cream

