

CHRISTMAS DAY

MENU



GLASS OF CHAMPAGNE ON ARRIVAL

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FRESH AND SMOKED SALMON TARTAR WITH ROE AND PICKLED CUCUMBER

PORK ROULADE WITH APPLE AND CRANBERRY CHUTNEY

OXTAIL CONSOMME WITH PEAS, LEAKS AND PANCETTA CRISP

PRESSED CHARGRILLED VEGETABLE AND GOATS CHEESE TERRINE

MELON WITH PARMA HAM, BALSAMIC REDUCTION AND ROCKET SALAD

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HOME MADE WINTER FRUITS SORBET

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ROAST TURKEY WITH CRANBERRY AND THYME STUFFING, PIGS IN BLANKETS AND TURKEY GRAVY

ROAST LEG OF LAMB WITH MINT FROTH AND RED WINE SAUCE

PRESSED BRAISED SHIN OF BEEF IN A RICH RED WINE REDUCTION SERVED WITH TRUFFLE MASH AND SHALLOT PUREE

PAN SEARED SUPREME OF SALMON WITH SHELLFISH IN A WHITE WINE SAUCE

GLAZED CHESTNUT WITH SPINACH AND PETIT ONION PIE WITH A HONEY AND RED WINE REDUCTION SAUCE

ALL MAIN DISHES SERVED WITH A SELECTION OF SEASONAL VEGETABLES AND POTATOES

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HOME MADE CHRISTMAS PUDDING WITH BRANDY SAUCE

STICKY TOFFEE PUDDING WITH TOFFEE SAUCE AND A CHOICE OF ICE CREAM OR CUSTARD

COFFEE TIRAMISU WITH BLOOD ORANGE CRIPS AND SAUCE

CREME BRULEE WITH A SHORTBREAD BISCUIT

DARK CHOCOLATE MARQUIS WITH HONEYCOMB AND FRUIT COULIS

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COFFEE AND MINCE PIES

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£55 PER PERSON

£25.00 FOR CHILDREN UP TO 14