

Christmas day menu

CANAPÉS

Parmesan profiterole filled with a Welsh rarebit
Ham hock croquette served with a mustard mayonnaise
Prawn cocktail vol au vent

STARTERS

Butternut squash soup topped with chilli oil with a warmed bread roll
Smoked salmon Ballotine with horseradish crème fraiche and roasted beetroot
Duck liver parfait with a spiced plum chutney and toasted sourdough
Pan fried scallops with caramelised apple, black pudding and prosciutto crisps
Onion Tarte tatin with caramelised walnuts, blue cheese and a cider dressing

MAINS

ROASTED TURKEY CROWN

pigs in blanket, sage and onion stuffing, roasted goose fat potatoes

LOCALLY SOURCED BEEF

served pink with goose fat potatoes, thyme Yorkshire pudding

CONFIT DUCK LEG

braised red cabbage, golden potato rosti and a red wine and cranberry jus

BRAISED LAMB SHANK

on rosemary and garlic mashed potato, roasted green vegetables and a mint jus

PAN FRIED SEA BASS

served with confit potatoes, buttery leeks, crispy kale and a white wine and dill sauce

SPICED PARSNIP STEAK

served with parsnip crisps, Bombay potatoes and a peanut and coconut curry sauce

PINK FIZZ SORBET

DESSERTS

White Chocolate & Berry Cheesecake with vanilla ice cream
and white chocolate crumb

Traditional Christmas pudding with brandy custard

Homemade layered chocolate mousse cake with vanilla ice cream

Lemon posset with crushed meringue and raspberry sorbet

Selection of local cheeses served with crackers,
red onion chutney, celery and grapes

Selection of ice creams and sorbets

COFFEE & MINCE PIE

£99.5 PER PERSON

CHILDREN UP TO 12 YEARS OLD - £45

PRE-ORDER REQUIRED AT LEAST 2 weeks BEFORE THE RESERVATION DATE.

PLEASE INFORM US OF ANY SPECIAL OR DIETARY REQUESTS WITH YOUR PREORDER.

PLEASE NOTE THAT A NON REFUNDABLE DEPOSIT OF £50 PER PERSON IS REQUIRED AT THE TIME OF
BOOKING TO SECURE IT.

we accept cash & card payments