



SAMPLE CHRISTMAS DAY

MENU - £145 PER PERSON
INCLUDING A GLASS OF CHAMPAGNE AND CANAPES

STARTERS

Roasted Butternut And Carrot Soup (V) (VGA) (GFA) - warm artisan bread and whipped butter

Allergens: Gluten, Milk, Celery, Sulphites

Pulled Pork Arancini - served with apple and red cabbage slaw and a swirl of barbeque sauce

Allergens: Gluten, Milk, Eggs, Mustard, Sulphites, Celery

Smoked Salmon And Avocado Tartare (GFA) - diced smoked salmon and ripe avocado, gently tossed with fresh dill, lemon zest and juice, capers and shallots served with toasted sourdough

Allergens: Fish, Gluten, Milk, Sulphites

Spicy Cauliflower Bites (VG)- served with romesco sauce, toasted almonds and a small side salad

Allergens: Nuts, Gluten, Sulphites

Duck and Pork Pate (GFA) - served with a fig and honey chutney, toasted brioche and a side salad

Allergens: Gluten, Eggs, Milk, Sulphites, Mustard

MAIN DISHES

Traditional Christmas Turkey (GFA) - with a sage and onion stuffing, chipolata sausage wrapped in bacon, roasted potatoes, honey glazed carrots and parsnips, and buttered sprouts. A red wine and thyme jus

Allergens: Gluten, Milk, Sulphites, Celery

Beetroot And Walnut Wellington (V) (VG) - served with roasted carrots, broccoli and vegan jus

Allergens: Gluten, Nuts, Sulphites, Celery

Roasted Sirloin of Beef (GFA) - Yorkshire pudding, roasted potatoes, honey glazed carrots and parsnips, and buttered sprouts. A red wine jus.

Allergens: Gluten, Milk, Sulphites, Celery

Cod Supreme with Dill & White Wine Cream Sauce (GF) - Cod fillet finished with a fragrant dill and white wine cream, served alongside buttered crushed peas and parsley butter, new potatoes

Allergens: Fish, Milk

DESSERTS

Apricot Cheesecake - velvety apricot cheesecake topped with a white chocolate pearl

Allergens: Gluten, Milk, Eggs, Soya, Sulphites

Traditional Christmas Pudding (GFA) (VGA) - steamed spiced fruit pudding served with warm crème Anglaise

Allergens: Gluten, Eggs, Milk, Nuts, Sulphites, Soya

Continental Cheeses, Fruits & Biscuits (GFA) - with quince jelly and Artesian biscuits

Allergens: Gluten, Milk, Soya, Sulphites

Lemon Berry Delice (GF) (VG) - lemon mousse layered with berry compote, fruit coulis

Allergens: Sulphites, Soya

Freshly Filtered Coffee With Mince Pies