

Christmas Day

MENU

AMUSE BOUCHE

Champagne Sorbet

A refreshing palate cleanser with a festive sparkle.

STARTERS

Duck à l'Orange

Tender duck with charred orange segments and ginger beer gel.

Soup of the Day

Freshly prepared seasonal soup with rustic bread.

Prawn Marie Rose Crostini

Classic prawns in Marie Rose sauce on crisp crostini.

Chicken Liver Parfait

Smooth parfait with apple & plum chutney, served with toasted brioche.

MAIN COURSES

Traditional Roast Turkey

Served with sage & onion stuffing, roast potatoes, pigs in blankets, and seasonal vegetables.

Roast Beef with Yorkshire Pudding

Succulent roast beef, golden Yorkshire pudding, roast potatoes, and seasonal vegetables.

Butternut Squash Filo Parcel

Crisp filo filled with butternut squash, hazelnuts, and gremolata.

Salmon with Hollandaise

Pan-seared salmon with hollandaise, crushed new potato cake, tenderstem broccoli, mangetout, and petit pois.

DESSERTS

Artisan Cheese Board

Stilton, Brie, Cheddar, and Wensleydale with cranberry, served with chutney & crackers.

Sherry Trifle

Classic layers with custard, cream, nutmeg, and strawberries.

Christmas Pudding

Rich and warming, served with brandy sauce.

Mince Pie Cheesecake

Festive cheesecake topped with caramel clotted cream and chocolate shavings.