

CHRISTMAS DAY MENU

glass of bubbly on arrival or a soft drink

CANAPES

Spinach Arancini Balls (v)
Sesame Tempura Tiger Prawns
Mushroom and Tarragon Pâté (v)
Smoked Salmon & Cream Cheese Crostini

STARTERS

Duck & Pistachio Terrine served with toasted sour dough, plum compot & parsnip crisps
Smoked Salmon & Prawn Parcel stuffed with avocado & pickled cucumber, finished with crab
croquette & avocado oil
Roast Parsnip Soup served with home made bread (v)

SORBET COURSE

Lemon Sorbet with candied lemon

MAINS

served with panache of vegetables for the table

Roast Turkey with all the trimmings
Oven roasted Goose Breast served on maple glazed sprouts with chestnuts, creamed potato,
parsnip purée & black pudding croquette
Seared Fried Sea Bass Fillet, seafood pearl barley, shellfish bisque, tempura tiger prawn &
cucumber cress
Mushroom, Spinach and Chestnut Wellington, creamed potato and a blue cheese sauce (v)

DESSERTS

Home-made Christmas Pudding with brandy sauce
Peanut Butter Parfait, salted caramel, chocolate popcorn & hazelnut brittle
Home-made Viennese Mince Pie with pouring cream
Selection of Cheeses

Coffee with Petit fours to finish

£85 per person

£49 per child

A £40 deposit per adult required



An optional 10% service charge will be added to the bill. Please inform us of any allergies/dietary requirements you may have and we shall do our best to accommodate these. Each dish is cooked to order so there may be a slight wait during busy periods.