

# CHRISTMAS DAY MENU

## STARTERS

Pea & butterbean soup, smoked ham hock bon-bon

House made gin cured salmon, beetroot, orange gel, pickled fennel, creme fraiche

Homemade game terrine, pear & cranberry chutney, toasted sour dough

Lentil Scotch egg, asparagus, spiced cauliflower puree, pickled vegetables

## MAINS

Traditional roast turkey with all the trimmings

Roast potatoes, honey glazed parsnips, winter vegetables, pigs in blankets, sage & onion stuffing, Yorkshire pudding, gravy

Honey glazed duck breast, spiced duck croquettes, potato cake, red cabbage & endives, blackberry sauce

Pan fried loin of cod, crab bon-bon, fennel puree, samphire, braised baby gem, celeriac & potato gratin, shellfish sauce

Roast strip loin of beef with all the trimmings

Roast potatoes, honey glazed parsnips, winter vegetables, pigs in blankets, sage & onion stuffing, Yorkshire pudding, gravy

Roasted butternut squash, artichoke & spinach risotto, blue cheese bon-bons, chestnut & kale pesto

## DESSERT

Traditional Christmas pudding, brandy sauce, berry compote

Sticky date pudding, caramalized banana, marshmallow, vanilla ice cream, pecan caramel sauce

Set baked custard with poached rhubarb, meringue shard & strawberry gel

Cheeseboard, house chutney, British crackers

£85.00 PER PERSON WITH A GLASS OF PROSECCO ON ARRIVAL  
CHILDREN'S MENU AVAILABLE