

Christmas Day Menu

Six Courses

Adults £80

Children £20

Amouse Bouche

ASSORTED CANAPES

Starter

FRENCH ONION SOUP (VGO) (GFO)

With a garlic and cheese slice

PRAWN & SMOKED SALMON COCKTAIL

Prawns & salmon in a marie-rose sauce with rye bread

BAKED CAMEMBERT (V)(GFO)

With warm bread & cranberry sauce

CHICKEN LIVER & BRANDY PATE

With warm sour dough bread, and sweet pickle relish

Palate Cleanser

FROZEN SORBET

Main Course

ROAST TURKEY BALLOTINE

Served with roast potatoes, seasonal vegetables, pigs in blankets, stuffing balls & a red wine gravy

HONEY GLAZED PORK BELLY (GF)

On a bed of mash with red cabbage and a red wine gravy

BAKED SALMON FILLET (GF)

In a white wine and Dijon sauce, dill new potatoes and seasonal vegetables

CONFIT DUCK LEG (GF)

With caramelized pear sauce, red cabbage & dauphinoise potatoes

RIBEYE STEAK (GF)

10 oz Ribeye, rustic chips & grilled tomato & mushroom

BUTTERNUT KALE & APRICOT VEGAN ROAST (VG)

Served with roast potatoes, seasonal vegetables, stuffing balls, & a vegan gravy

Desserts

INDULGENT CHRISTMAS PUDDING

With a brandy butter custard

WHITE FOREST ROULADE

With a red berry coulis & fresh berries

GLUTEN FREE LEMON CHEESECAKE (GF)

With a mini gingerbread man

MINI CHEESE BOARD (GFO)

Selection of cheeses, savory biscuits and sweet pickle dip

To Finish

MINCE PIES AND COFFEE

