

CHRISTMAS DAY

12 NOON - 3.30PM

STARTERS

Wild mushroom & celeriac soup, Stilton croute (V)

Parma ham, cantaloupe melon and roast fig, raspberry balsamic glaze (GF)

Pressed game terrine, Bramley apple chutney, griddled sourdough

Smoked salmon and chive mousse, citrus ciabatta crostini, salsa verde

PASSION FRUIT SORBET COURSE

MAINS

Roast Turkey, wrapped chipolata, chestnut and thyme stuffing, pan gravy

Slow cooked blade of beef, horseradish and celeriac puree, pan gravy (GF)

Pan fried sea bream, griddled fennel, roast cherry tomatoes, watercress velouté (GF)

Roasted root vegetable and hazelnut Wellington, white wine cream sauce, crispy leeks (V)

All served with roast potatoes, braised red cabbage, sprouts and bacon, honey roast carrots & parsnips.

DESSERT

Traditional Christmas pudding, brandy sauce (V)

Blood orange bavarois, joconde sponge, dark chocolate sauce

Raspberry & pistachio parfait, dark chocolate brownie, crème anglaise (V)

Selection of British cheeses, chutney, artisan crackers

TEA, COFFEE & MINCE PIES

£70.00 per person