

MENU

£110 PER PERSON AND £55 FOR CHILDREN

STARTER

CONFIT DUCK LEG TERRINE WITH MORELLO CHERRIES & AN APPLE,
ROASTED WALNUT AND CHICORY SALAD IN A BLOOD ORANGE DRESSING

GF

JERUSALEM ARTICHOKE & GRATED BLACK TRUFFLE SOUP,
WITH BREAD AND DAIRY FREE BUTTER

VE

SMOKED SALMON RILLETTE WITH KING PRAWNS, AVOCADO,
ON A GRANARY CROSTINI SERVED WITH A BLOODY MARY SHOT

BAKED CAMEMBERT WITH AN APPLE & RED ONION CHUTNEY
SERVED WITH A CRISPY BAGUETTE

V

CHAMPAGNE SORBET WITH A RASPBERRY COMPOTE

GF

MAIN COURSE

ROAST TURKEY SERVED WITH ALL THE TRIMMINGS

BEEF WELLINGTON WITH HORSERADISH MASH, A WHOLE THYME
ROASTED CARROT WITH A VEAL JUS

PAN FRIED HALIBUT, POMME ANNA TOPPED WITH A CHICKEN SKIN,
HERB PANKO CRUMB, CREAMED BRUSSEL SPROUTS WITH A CHICKEN SAUCE

WILD MUSHROOM & BABY LEEK PIE, MASH POTATO, HERITAGE
CARROT, TENDER STEM BROCCOLI WITH RED CURRENT JUS

V

NUT ROAST SERVED WITH HERB ROASTED POTATOES AND
SEASONAL VEGETABLES AND RED CURRENT JUS

VE

DESSERT

CHRISTMAS PUDDING SERVED WITH
YOUR CHOICE OF BRANDY SAUCE OR CUSTARD

PEPPERMINT AND DARK CHOCOLATE MOUSSE CAKE
SERVED WITH CHANTILLY CREAM AND CHOCOLATE SAUCE

GF

PINK GIN AND BERRY TRIFLE

STRAWBERRY CHEESECAKE, STRAWBERRY COMPOTE,
VANILLA ICE CREAM AND A DARK CHOCOLATE PENCIL

VE

TO FINISH

MULLED WINE

CHOICE OF COFFEE & HOMEMADE MINCE PIE

FOOD DESCRIBED IN THIS MENU MAY CONTAIN NUTS, EGGS, FLOUR,
OTHER KNOWN ALLERGENS OR THEIR DERIVATIVES. IF YOU SUFFER FROM
ANY ALLERGIES OR INTOLERANCE, PLEASE STATE ON YOUR PRE ORDER.