

LUXURY CHRISTMAS DAY 5 COURSE MENU

£90 per person | £45 per child under 12. A non-refundable deposit of £20 per person and a full pre order form is required to secure your booking. Prompt 12pm arrival, lunch served at 12:30pm.

Starters

Bloody Mary king prawn & lobster cocktail [GFA]

Seared venison tender loin with a pear, rocket, blackberry, and blue cheese salad with cranberry vinaigrette [GFA]

Parsnip, celeriac & apple soup with parmesan crouton [V / Ve / GFA]

Duck & clementine pate, with toast and red onion chutney

Whipped goats' cheese, cranberry chutney, crushed walnuts and toasted crouton [V / GFA]

Fruit Sorbet Pallet Cleanse

Mains

Turkey crown paupiette, sage and cranberry stuffing, roasted carrot, pig in blanket, turkey gravy [GFA]

Roasted fillet of beef, maple roasted shallots, roasted carrot, and whiskey peppercorn sauce [GFA]

Truffle & champagne mushroom puff pastry pie [V / Ve]

Grilled seabass fillet with a lemon and parmesan cream sauce and crispy prosciutto [GFA]

All of the above dishes are served with roast potatoes, dauphinoise potatoes and seasonal vegetables

Desserts

Steamed Christmas pudding with brandy sauce [V] [Vegan on request]

Cheese & biscuits with chutney and grapes [V / GFA]

Clementine & passionfruit posset with a stem ginger biscuit [V / GFA] [Vegan on request]

After eight chocolate tart with mint chocolate ice cream [V / GFA]

Petit Four & Coffee

Allergen Info

With prior discussion we can cater for those with food allergies. GFA = option made with ingredients free from gluten/ wheat available on request. V = made with vegetarian ingredients. Ve = made with vegan ingredients OR vegan on request