



Christmas Day

MENU

Starters

Roast butternut soup *V VE* GF**
Toasted pumpkin seeds.

Fig, avocado and mozzarella salad *V GF**
Fresh basil, rocket, honey and lemon dressing.

Mains

Roast turkey crown and honey glazed ham *GF**
Goose fat roasted potatoes, sage and onion stuffing, creamed potato, roast gravy.
Served with honey roast carrot and parsnips, gratin potatoes, braised red cabbage and Brussels sprouts.

Roast sirloin of beef with black pepper and mustard crust *GF**
Yorkshire pudding, goose fat roasted potatoes, creamed potato, roast gravy.
Served with honey roast carrot and parsnips, gratin potatoes, braised red cabbage and Brussels sprouts.

Pan roasted fillet of salmon *GF**
Sautéed smoked bacon, creamed potato, shallots, fine beans, pea puree and saffron cream sauce. Served with honey roast carrot and parsnips, gratin potatoes, braised red cabbage and Brussels sprouts.

Wild mushroom and Brie Wellington *V VE**
Tenderstem broccoli, roast potatoes, red wine wild mushroom jus.
Served with honey roast carrot and parsnips, gratin potatoes, braised red cabbage and Brussels sprouts.

Desserts

Traditional Christmas pudding *V*
Brandy sauce and vanilla ice cream.

Ferrero Rocher cheesecake
Salted caramel ice cream.

Chocolate brownie sundae *V VE* GF**
Chocolate brownie, vanilla ice cream, whipped cream and chocolate sauce.

★ ★ *Festive treats* ★ ★

V No meat or fish | *VE** Vegan option available | *GF** Gluten free option available
Menu subject to change

