



Christmas Day

MENU

★ ★ *A glass of festive fizz served to your table upon arrival!* ★ ★

Starters

Confit duck leg

Beetroot puree, fondant potato, duck jus.

Roast butternut soup *V VE* GF**

Toasted pumpkin seeds.

Smoked salmon on soda bread

Horseradish crème fraiche, dill butter, pickled cucumber ribbon, capers, roast cherry tomato and rocket leaves.

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 and roast turkey 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

Chocolate fondant

Fresh raspberries, vanilla ice cream.

Traditional Christmas pudding *V*

Brandy sauce and vanilla ice cream.

Ferrero Rocher cheesecake

Salted caramel ice cream.

Toffee apple and cinnamon crumble sundae *V VE* GF**

Vegan vanilla ice cream, poached apple, warm toffee sauce, vegan whipped cream and finished with a cinnamon crumble.

★ ★ *Coffee and festive treats* ★ ★

V No meat or fish | *VE** Vegan option available | *GF** Gluten free option available

Menu subject to change

