

# Christmas day

*Bucks fizz and orange juice on arrival*

Amuse bouche

£75.00 for adults and £35.00 for children

## starters

- Crispy Brussel sprouts pancetta vinaigrette balsamic
- Puree of butternut squash soup, sage fritters
- Pan seared scallops crispy pancetta bacon, garlic lemon butter pea puree
- Pan seared pigeon breast, beetroot salad and blueberry sauce

Champagne sorbet

## Main course

- English turkey breast, roasted potatoes, seasonal veg, blueberry sausage stuffing, roast gravy
- Grilled swordfish, cherry tomato and caper relish, lemon and spring onion crushed new potatoes buttered kale
- Panzerotti pasta with porcini mushroom with a white wine cream sauce
- Pheasant two ways, confit leg, pan seared breast, black pudding rosti, thyme and wild mushroom jus

## Desserts

- Chocolate fondant, baileys cream, fresh raspberries
- Ferrero rocher cheesecake
- Peanut butter and chocolate parfait
- Vanilla bean panocotta, shortbread, strawberry compote

*Finishing off with coffee and mince pies*