

# Christmas day menu

## Starters:

*Beef carpaccio served on a bed of rocket salad with Parmesan shavings  
toasted focaccia bread and cherry tomatoes*

*Smoked salmon roulade with mascarpone and ricotta cheese, dill and  
cucumber served on a bed of spinach and rocket salad with toasted  
focaccia bread and sun dried tomatoes*

*Goats cheese and beetroot filo parcel with mixed salad leaves  
and balsamic vinegar*

*Satay vegetable skewers served on Italian risotto with mixed salad  
leaves and balsamic vinegar (contains nuts) (vegetarian and vegan)*

## Mains:

*Roast turkey, pigs in blankets, Brussel sprouts cooked in smoked  
pancetta, slow cooked red cabbage, apricot stuffing, roast potatoes,  
parsnips, Yorkshire pudding with vegetables and gravy*

*Fillet of beef wellington with gratin dauphinois, port jus and all the  
trimmings*

*Salmon en croute stuffed with spinach and muscarpone served with  
champagne and king prawn sauce, sauteed potatoes and veg*

*Butternut squash stuffed with spinach and lentils served with roast  
potatoes and roasted veg (vegetarian and vegan)*

## Desserts:

*Traditional Christmas pudding served with brandy sauce and glazed  
orange segments*

*Creme de menthe and baileys cheesecake served with blue raspberry  
cream*

*Red berry trifle served with vanilla ice cream*

*Poached pears served with red wine and port jus jelly and ice cream*

*Chocolate cake and ice cream (vegetarian and vegan)*

**ADULTS: £75    CHILDREN: £38**

**[Please note: Some dishes may be changed due to the lack of  
availability of some products from our suppliers]**