



Christmas Day

To Start

Lobster & Crayfish Cocktail, Marie Rose Sauce, Pickled Samphire
Duck Liver Parfait, Brioche & Spiced Plum Chutney
Hand Dived King Scallops, Curried Cauliflower Purée & Black Pudding
Wild Mushroom & Truffle Velouté (V), Mini Loaf

Main Course

Bronze Free Range Turkey, Maple Glazed Ham
Himalayan Salt Aged Rib of Beef, Pulled Brisket
Slow Braised Venison Bourguignon

All Served With Roast Potatoes, Honey Glazed Carrots & Parsnips, Brussel Sprouts with Pancetta, Christmas Cabbage, Mashed Potatoes, Yorkshire puddings, Pigs in Blankets, Stuffing, Bread Sauce & Turkey Gravy

Pan Fried Turbot, Scallops, Samphire, Boulangere Potato, Champagne Sauce
Chestnut & Lentil Wellington (V), served with With Roast Potatoes, Honey Glazed Carrots & Parsnips, Brussel Sprouts, Christmas Cabbage, Mashed Potatoes, Yorkshire puddings, Stuffing, Bread Sauce & Veggie Gravy

Desserts

Traditional Christmas Pudding, Brandy Butter & Cream
Black Forest Delice, Chantilly Cream & Boozy Cherries
White Chocolate & Raspberry Cheesecake, Vanilla Icecream
Artisan Cheese Board, Chutneys & Grapes

