



CHRISTMAS DAY

Menu



STARTERS



Soup

Curried Parsnip and apple soup served with a croute slice fresh cream and parsley.

Smoked Salmon Terrine

A mousse terrine made with cream cheese, crème fraîche, honey roast salmon and topped with smoked salmon served with toasted ciabatta shards.

Cheddar Cheese Souffle

Rich creamy cheese souffle made with Croxton cheddar served with a cucumber salad and caramelised onions.

Duck Crostinis

Toasted crostinis topped with camembert cheese, duck breast slices and cranberry sauce.



MAINS



Traditional Turkey Christmas Dinner

Tender slices of turkey breast served alongside sage & onion stuffing, pigs in blankets, all the trimmings and rich gravy.

Roast Beef Christmas Dinner

Succulent 32 day aged roast beef slices served with a giant Yorkshire pudding all the Christmas trimming and rich gravy.

Root Vegetable Wellington

Root vegetables packed into a butter blend puff pastry, served with roast potatoes and seasonal vegetables.

Lamb Shank

Slow-braised lamb shank served in a rich red wine sauce. Paired with creamy mashed potatoes and seasonal root vegetables.



DESSERT



Christmas Pudding loaf

Rich Christmas pudding made with cider, rum and brandy served with brandy sauce.

White Chocolate, Praline and Cherry Torte

A vanilla flavour sponge with cherry compote.

Zesty Lemon Tart

A bright and zesty gluten-free lemon tart with a crisp almond-flour pastry base, filled with smooth, tangy lemon custard. Finished with a light dusting of sugar and a twist of citrus.

Cheese and Biscuits

A selection of artisan British cheeses served with crisp butter biscuits, seasonal chutney, and grapes.



£89.95