

On arrival

Mimosa cocktail

To start

Celeriac soup, truffle, maple syrup, hazelnuts, soda bread (VG) (N) (GF option)

Twice baked goat's cheese souffle, cloudberry dressing, baby leaves (V)

King prawn and crab cocktail, gem lettuce, soda bread (GF option) (DF)

Chicken, bacon, pistachio and apricot terrine, baby leaves (GF option)

The Main Event

Turkey breast, pig in blanket, sausage and chestnut stuffing (GF) (N)

Roast Ribeye, Yorkshire pudding (GF Option)

Beetroot, red onion and feta cheese tart tatin (V) (VG option)

All of the above served with roast potatoes and seasonal vegetables

Baked sea trout, potato puree, spinach and samphire, caper and lobster butter (GF)

To follow

Christmas pudding, brandy cream (VG Option) (GF Option)

Tiramisu

Chocolate cheesecake

British cheese board, oat cakes, chutney (GF Option)

To Finish

Coffee, mini mince pies and homemade shortbread

£80 per person / £40 children up to 12 years