

CHRISTMAS DAY MENU



Grilled sourdough and maple butter (v)

STARTERS

Roasted butternut squash soup with truffle butter croûtons and crispy sage (v)

Duck liver pâté, blackberry & apple ketchup and toasted sourdough

Salmon, king prawn & scallop salad with sea slaw

Josper smoked Portobello mushrooms, stilton rarebit and a walnut crumb (v)

MAINS

Roast breast of turkey, orange & cranberry stuffing, fluffy duck fat roast potatoes, pig in blanket, chestnut sprouts, honey-roasted root vegetables and gravy

Roast sirloin of beef, pommes anna, honey-roasted carrots, kale and caramelised shallots

Pan-fried seabass with glazed leeks, chive potatoes and crab ketchup

Roasted red onion tarte tatin, Rosary Ash Goat's Cheese log, roasted chestnuts and honey-roasted root vegetables (v)

DESSERTS

Duo of Christmas pudding; traditional Christmas pudding and frozen Christmas pudding parfait with a warm spiced brandy sauce (v)

Chocolate crémeux, coconut ice cream and mango coulis (v)

Warm spiced orange & almond pudding and vanilla ice cream (v)

Mulled wine poached fruits, vanilla crème fraîche and honeycomb (v)

Your choice of tea or coffee with chocolate truffles

Mince pies (v) to take home – an extra little treat to enjoy with your feet up.



£75.00