

FOR THE TABLE

Homemade crusty bread, rosemary and sea-salt butter and balsamic vinegar and olive oil dip

STARTERS

Celeriac, hazelnut and truffle soup served with homemade crusty bread and butter
Wild boar & plum terrine served with melba toast and plum and apple chutney
Fig, shallot and camembert pastry pinwheels served with a honey dressing
Smoked salmon souffle served with pickled cucumber and dill

MAIN COURSE

Traditional Christmas turkey served with duck fat roast potatoes, confit carrots, tenderstem broccoli, caramelised shallot brussel sprouts, whiskey and maple roast parsnips, Yorkshire pudding, pork and cranberry stuffing, pig in blanket and a bay leaf and thyme turkey gravy

Eight hour slow roasted beef feather-blade served with dauphinois potatoes, confit carrots, crispy kale, tenderstem broccoli and a bone marrow and red wine jus

Sweet potato, cranberry and hazelnut roast served with roast potatoes, confit carrots, tenderstem broccoli, caramelised shallot brussel sprouts, whiskey and maple roast parsnips, Yorkshire pudding, sage and cranberry stuffing and a bay leaf and thyme vegetable gravy

DESSERT

Traditional homemade Christmas pudding served with a brandy custard

Chocolate tiffin Christmas pud with apricots, biscuit, pecans, raisins and amaretto

Spiced orange and ginger baked Alaska

TO FINISH

A selection of locally sourced cheeses with crackers, grapes and chutneys. Mini minced pies and your choice of tea or coffee

