

CHRISTMAS DAY

Table Breads & Olives

Christmas Amuse-Bouche

STARTER

French Onion Soup

garlic & cheese floating crouton

Smoked Salmon & Avocado Salad

shallots, capers, toasted granary bread

Cured Ham & Melon

with wholegrain mustard dressing

Wild Mushroom Bruschetta

truffle cream, cheese, toasted sourdough

Roasted Butternut Squash

maple roasted squash, peppers, shallots, rocket, whipped vegan cream, pomegranate dressing

MAINS

Roast Turkey

roast potatoes, seasonal vegetables, honey roasted parsnips, Artisan's own sausage meat stuffing, pigs in blankets, giant Yorkshire pudding and gravy

Roast Ribeye of Beef

roast potatoes, seasonal vegetables, honey roasted parsnips, Artisan's own sausage meat stuffing, pigs in blankets, giant Yorkshire pudding and gravy

Roast Cod Loin

fondant potato, shallots, carrots, fine beans, lobster bisque

Steamed Artichoke Ve

stuffed with root vegetables, vegan herb & butter sauce

DESSERT

Christmas Pud

hot brandy sauce

Chocolate Fondant

meringue, whipped cream, winter berries and spiced berry compote

Crumble Tart

hot apple and spiced crumble, cinnamon custard

Sticky Toffee Pudding

vegan custard