Christmas DAY

5 COURSES £100

AMUSE BOUCHE
GLASS OF BUBBLY

STARTERS

BUTTERNUT SQUASH SOUP
SERVED WITH MAPLE CROUTONS, CRUSTY ARTISAN BREAD & BUTTER
(VEGAN OPTION AVAILABLE)

PEAR, WALNUT & BLUE CHEESE SALAD
SERVED WITH WHOLEGRAIN MUSTARD DRESSING

TEMPURA PRAWN COCKTAIL
VODKA BLOODY MARY SAUCE AND CRUSTY ARTISAN BREAD

SMOKED DUCK BREAST
SERVED WITH CHERRY, COGNAC & PLUM SAUCE, ROCKET
AND CRUSTY ARTISAN BREAD

MAINS

TRADITIONAL TURKEY BREAST
PIGS IN BLANKET, PORK AND APPLE STUFFING, ROAST POTATOES, ROASTED BUTTERNUT SQUASH, CELERIAC PUREE, CHESTNUT BRUSSEL SPROUTS, BRAISED SPICED RED CABBAGE AND GRAVY

VEGETARIAN WELLINGTON - (VG)
VEGAN PIGS IN BLANKETS, ROAST POTATOES, ROASTED BUTTERNUT SQUASH, CELERIAC PUREE, CHESTNUT BRUSSEL SPROUTS, BRAISED SPICED RED CABBAGE AND GRAVY

BEEF FILLET
SERVED WITH DAUPHINOISE POTATOES, SEASONAL VEGETABLES
AND RED WINE BONE MARROW JUS.

PAN FRIED SEA BREAM FILLET
CHIVE MASH, SAUTEED SAMPHIRE, LEMON & TARRAGON WHITE WINE REDUCTION SAUCE

DESSERTS

APPLE AND CHERRY TARTE TATIN
CINNAMON BUTTER SAUCE

TRADITIONAL CHRISTMAS PUDDING
WHIPPED BRANDY BUTTER

LEMON POSSET
ORANGE SHORTBREAD BISCUIT

CHEESE BOARD;
MATURE CHEDDAR, SHEPHERDS PURSE YORKSHIRE BLUE, WENSLEYDALE
SERVED WITH CRACKERS, CELERY, GRAPES, CHUTNEY AND CRACKERS

MINCE PIE
TEA AND COFFEE