



CHRISTMAS DAY MENU

£80 PER PERSON
CANEPES & PROSECCO ON ARRIVAL

STARTERS

Smoked salmon terrine, wrapped in smoked salmon herb
crème fraiche & buttered brown bread.

Chicken Liver Parfait, red onion marmalade & toasted
sour dough.

Roasted butternut squash soup, toasted pumpkin seeds
& vegan crème fraiche (vg) (v)

MAIN COURSES

All served with a selection of Honey roasted Parsnips, sautéed
sprouts with bacon, roast potatoes & maple roasted carrots

Roast turkey, chestnut & cranberry stuffing, pigs in blankets,
cranberry sauce & roast meat gravy. (GF)

Braised beef & bourguignonne sauce.

Pan roasted salmon & Vierge of tomato, lemon and herbs

Chickpea gnocchi, roasted chestnuts, oyster mushrooms, &
tarragon sauce. (vg) (GF)

DESSERTS

Christmas pudding with brandy custard
Brownie & vegan vanilla crème fresh. (vg)
Pear Crumble & vanilla ice cream

