



Christmas Day Menu

Where possible ingredients have been locally sourced and are home-made. All dishes are cooked to order so please be patient and are served as described below.

FOOD ALLERGIES: Please alert us when ordering if you have any concerns

5 courses £84.95 or £40 per child under 12 (ask for options)

Starters

Wild mushroom, chestnut and truffle soup with home made bread

Smoked duck caesar salad with crispy pancetta and garlic croutons

King scallops served with cauliflower puree, charred leek, crispy pancetta and watercress

Twice baked gruyere cheese soufflé with onion petals, sautéed chard and topped with a cheese sauce

Mains

Butter roasted turkey saddle, chestnut and cranberry stuffing wrapped in pancetta, pigs in blankets, goose fat roast potatoes, creamy mashed potato, Yorkshire pudding and a rich turkey gravy

Beef strip loin served with buttery fondant potato, glazed rainbow carrots and a rich merlot reduction

Roasted sea bass served with a bacon and saffron risotto garnished with sage and pine nuts

Vegan lentil and walnut wellington, olive oil roast potatoes, chestnut and cranberry stuffing and a mushroom jus

(All served with seasonal vegetables)



Desserts

Traditional Christmas pudding served with brandy sauce and brandy snaps

Chocolate fondant with orange honeycomb and a cardamom syrup

School House sticky toffee pudding with toffee sauce and clotted cream

White chocolate iced parfait with winter berries and traditional German stollen

To Finish

Selection of cheese, chutney and crackers

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Mince pies

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Tea or Coffee

