

Christmas Day Menu

✦ STARTER ✦

Leek, potato and pea soup (VE)
herb oil

Duck liver and orange pâté
plum and apple chutney and ciabatta toast

Traditional smoked salmon
with prawns and mango

Garlic mushrooms (V)
served on a toasted ciabatta with garlic
cream sauce and shaved Italian cheese

✦ MAIN ✦

Roast turkey breast
sage and onion stuffing, bacon wrapped chipolatas and
cranberry sauce, sea salt and thyme roasties, roast parsnips,
carrots, Brussels sprouts and pan gravy

Roast sirloin of beef
Yorkshire pudding, sea salt and thyme roasties, roast
parsnips, carrots, Brussels sprouts and red wine gravy

Beetroot wellington (VE)
sea salt and thyme roasties, roast parsnips, carrots, Brussels
sprouts and pan gravy

Grilled salmon fillet
lemon and herb crust, gratin potato, fine green beans,
carrots and tarragon butter sauce

✦ DESSERT ✦

Traditional Christmas pudding (VE option available)
with brandy sauce

White chocolate and red velvet cheesecake
raspberry sauce

French lemon tart (V)
clotted cream and mulled wine berries

✦ CHEESE ✦

Mature Cheddar, Blue Stilton and Brie (V)
served with a red onion chutney, grapes and crackers

Coffee and tea served with warm mince pies

Vegan and gluten free options are available. Please ask your event
organiser for full dietary and allergen information.

Please note, some menu items may change slightly due to supply.