

Christmas Day

Welcome Glass of Champagne

Starters

Scallops with Venison Chorizo and Roast Pumpkin Puree

Salad of Gressingham Duck Breast with a
Hazelnut & Pomegranate Dressing

Pork & Apple Terrine wrapped in Streaky Bacon with
Beetroot Chutney and Handmade Oatcakes

Risotto of Wild Mushrooms and Grilled Asparagus with White Truffle Oil

Intermediate

Duo of Raspberry and Lemon Sorbet

French Onion Soup and Parmesan Crisp

Main Courses

Roast Turkey with Pork & Pancetta Croquette,
Parsnip Purée and all the Trimmings

Baked Fillet of Halibut with a Potato, Leek & Clam Chowder
and Crispy Curly Kale

Fillet of Aberdeen Angus Beef with Celeriac Dauphinoise,
Roast Winter Vegetables and Redcurrant Jus

Goat's Cheese & Shallot Tarte Tatin with Medeira Ratatouille
And Walnut & Soft Herb Salad

Desserts

Traditional Christmas Pudding with Brandy Crème Anglaise

Chocolate & Hazelnut Terrine with Hazelnut Cream and a Vanilla Tuile

Winter Berry & Rum Crème Brûlée with handmade Short Bread

Selection Of Local Cheeses with Vintage Port

Followed by Tea or Coffee with Macaroons
And a Festive Dram

Adults £80 Seniors £70 Children £40