CHRISTMAS DAY MENU

STARTERS

HAM HOUGH & PARSLEY CROQUET – SMOKED APPLEWOOD CHEDDAR & CHIVE SAUCE

CHILI & COCONUT INFUSED SWEET POTATO SOUP – BAKED PETIT PAIN – SEA SALT BUTTER (V)(VVOA)(GFOA)

SMOOTH CHICKEN LIVER & BRANDY PATE – CHARRED SOUR DOUGH – CARAMELISED ONION CHUTNEY – CRISP SIDE SALAD (GFOA)

WATERMELON – TOASTED WALNUTS – PICKLED RED ONIONS – OLIVES – GEM LETTUCE – BALSAMIC GLAZE (V)(VV)(GF)(DF)

LIME POACHED KING PRAWNS – SMOKED SALMON – CAPERS – FOCACCIA CROUTONS – DIJON MUSTARD MAYONNAISE

MAINS

TURKEY STUFFED WITH SAGE AND ONION PORK STUFFING & WRAPPED IN STREAKY BACON
DUCK FAT ROAST POTATOES – BRUSSEL SPROUTS – BRAISED RED CABBAGE – CRANBERRY JUS

SCOTCH BEEF, WILD MUSHROOM & TRUFFLE WELLINGTON – POTATO & CHEESE GRATIN
HONEY GLAZED CARROTS & ONIONS – CREAMY PEPPERCORN SAUCE

COD WRAPPED IN PANCETTA – PEA PUREE
BLACK PUDDING – MASHED POTATOES – WHITE WINE CREAM

VEGAN FETA, BUTTERNUT SQUASH, CHESTNUT & CRANBERRY PITHIVIER
MARKET VEGETABLES – PLANT-BASED TARRAGON CREAM (V)(VV)(DF)

DESSERTS

HOT STICKY TOFFEE PUDDING – CARAMEL SAUCE – VANILLA ICE CREAM

LEMON POSSET – CRUSHED MERINGUES – SUGAR POACHED RASPBERRIES

CHRISTMAS PUDDING – BRANDY CUSTARD – IRISH CREAM ICE CREAM

TRIPLE CHOCOLATE MOUSSE – TOFFEE FUDGE ICE CREAM

CLEMENTINE & PROSECCO TORTE – RASPBERRY SORBET
CRUMBLED PISTACHIOS (V)(VV)(DF)(GF)

FOLLOWED BY

TEA OR COFFEE – PETITE FOURS

DIETARIES KEY:
V = VEGETARIAN, VV = VEGAN, GF = GLUTEN FREE, DF = DAIRY FREE, GFOA = GLUTEN FREE OPTION AVAILABLE, DFOA = DAIRY FREE OPTION AVAILABLE