

AL FOR 40 CHRISTMAS DAY MENU

£120 PER PERSON | £60 PP AGED 12 & UNDER

STARTERS

HONEY PARSNIP SOUP (V)

A VELVET VELOUTE OF SLOW ROASTED HONEY GLAZED PARSNIPS, CARAMELISED TO PERFECTION. FINISHED WITH DELICATE SWIRL OF CREAM AND DRIZZLE OF OLIVE OIL

TRIO OF SEAFOOD

KILN SMOKED SCOTTISH SALMON, MINI PRAWN COCKTAIL WITH CITRUS MARIE ROSE SAUCE & A DELICATE SALMON MOUSSE. SERVED WITH CRUSTY HOMEMADE SOURDOUGH BREAD

WILD MUSHROOM PARFAIT (V)

A RICH, HAND-CRAFTED PATE, COMBINING ROASTED PORCINI AND OYSTER MUSHROOMS WITH HERBS, GARLIC & TRUFFLE OIL. SERVED WITH HOMEMADE SOURDOUGH BREAD & CARAMELISED ONION CHUTNEY

GRILLED PORTOBELLO & GOAT'S CHEESE (V)

CHARRED PORTOBELLO & FIELD MUSHROOMS SERVED WITH CRUMBLLED, WHIPPED GOATS CHEESE DRIZZLED WITH BALSAMIC GLAZE. FINISHED WITH SUNDRIED TOMATOES & DRESSED ROCKET

ARTISAN CHARCUTERIE BOARD

PROSCIUTTO, CALABRIAN SALAMI, OLIVES, CHEDDAR, BLUE CHEESE, HUMMUS, TRUFFLE PASTE, FIG SPREAD, WHOLE GRAIN DIJON MUSTARD & BALSAMIC GLAZE. SERVED WITH HOMEMADE SOURDOUGH BREAD

MAINS

BRONZE ROAST TURKEY

3 HOUR BRAISED FEATHER BLADE OF BEEF WITH RED WINE GRAVY

LAMB SHANK

ALL SERVED WITH BRUSSELS SPROUTS, BRAISED CABBAGE, HONEY ROASTED CARROTS, PARSNIPS, ROAST POTATOES, CREAMY MASH, SWEDE, SAGE & ONION STUFFING, YORKSHIRE PUDDING & PIGS IN BLANKETS.

PAN SEARED SALMON

SERVED WITH A DILL & PARMESAN MASHED POTATO, CHARGRILLED ASPARAGUS & TENDER STEM BROCCOLI, CELERIAC PUREE, CURLY KALE, LEMON CREAM FOAM & A LIGHT CRAYFISH BISQUE

SPICED CAULIFLOWER STEAK RISOTTO (V)

SERVED WITH A WHITE MISO & SMOKED TOFU RISOTTO WITH A GARLIC & PARSLEY ROLL

DESSERTS

CHRISTMAS PUDDING (V)

LUXURY CHRISTMAS PUDDING PRODUCED WITH FINEST VINE FRUITS, APPLES, APRICOTS, ALMONDS & GINGER. SERVED WITH HOMEMADE BRANDY SAUCE

BAILEYS CHEESECAKE (V)

WHIPPED CREAM CHEESE & PREMIUM IRISH CREAM LIQUEUR, SET UPON A COCOA BISCUIT BASE WITH CHOCOLATE GLAZE. SERVED WITH MADAGASCAN VANILLA ICE CREAM

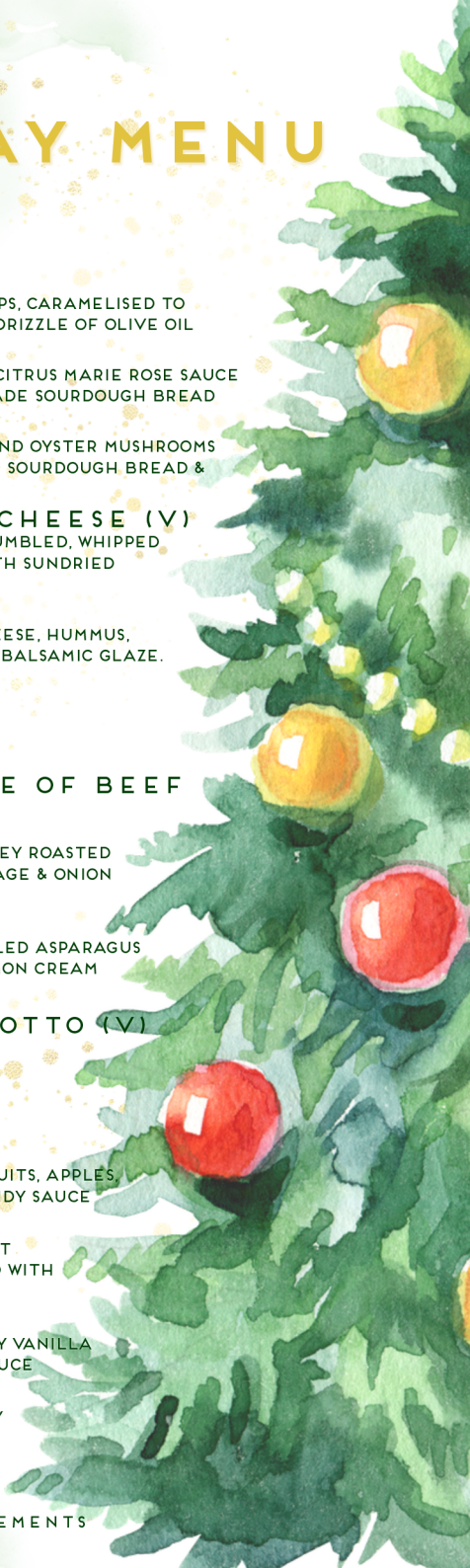
GIANT PROFITEROLES (V)

OVERSIZED AIRY CHOUX PASTRY SPHERES FILLED WITH VELVETY VANILLA CHANTILLY CREAM, DRIZZLED WITH LUXURIOUS CHOCOLATE SAUCE

FRENCH CHOCOLATE MOUSSE (V)

INDULGENT FRENCH CHOCOLATE MOUSSE WITH PORT & CHERRY COMPOTE WITH AN ORANGE ZEST, TOPPED WITH WHIPPED CREAM & SERVED WITH CRISP BISCUITS

PLEASE INFORM STAFF OF ANY DIETARY REQUIREMENTS



AL FOR O KIDS CHRISTMAS DAY MENU

£60PP UP TO 12 YEARS OLD

STARTERS

HONEY PARSNIP SOUP (V)

A VELVET VELOUTÉ OF SLOW ROASTED HONEY GLAZED PARSNIPS, CARAMELISED TO PERFECTION, FINISHED WITH DELICATE SWIRL OF CREAM AND DRIZZLE OF OLIVE OIL

TIGER PRAWN COCKTAIL

SUCCULENT TIGER PRAWNS COMBINED WITH OUR SIGNATURE MARIE ROSE SAUCE SERVED ON A BED OF CRISP LETTUCE WITH HOMEMADE CRUSTY BREAD.

MELON & CHRISTMAS BERRY COMPOTE

SWEET MELON COMBINED WITH CHRISTMAS BERRIES FRUIT COMPOTE.

MAINS

BRONZE ROAST TURKEY

3 HOUR BRAISED FEATHER BLADE OF BEEF

ALL SERVED WITH BRUSSELS SPROUTS, BRAISED CABBAGE, HONEY ROASTED CARROTS, PARSNIPS, ROAST POTATOES, CREAMY MASH, SWEDE, SAGE & ONION STUFFING, YORKSHIRE PUDDING & PIGS IN BLANKETS.

FISH GOUJONS

FLAKY ON THE INSIDE AND CRISPY ON THE OUTSIDE, COD GOUJONS SERVED WITH SKINNY FRIES & GARDEN PEAS

KID'S PASTA

PENNE PASTA. CHOOSE FROM BOLOGNESE, CREAMY CHICKEN OR PLAIN TOMATO

DESSERTS

WARM CHOCOLATE FUDGE CAKE

SERVED WITH VANILLA ICE CREAM

GIANT PROFITEROLES

OVERSIZED AIRY CHOUX PASTRY SPHERES FILLED WITH VELVETY VANILLA CHANTILLY CREAM, DRIZZLED WITH LUXURIOUS CHOCOLATE SAUCE AND VANILLA ICE CREAM

SELECTION OF ICE CREAM (GF)

PLEASE LET A MEMBER OF STAFF KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS SO WE CAN INFORM OUR CHEFS

