



Christmas Day 2018

£65pp/£35 under 14's

Glass of Prosecco

Honey Roast Butternut Squash Soup, toasted pumpkin seeds

Gin Cured Salmon, toasted rye, horseradish crème fraiche, caper berries

Feta & Parma Ham, cranberry compote, rocket, pomegranate

Sautéed Wild Mushrooms, poached hen's egg, truffle, toasted brioche

Confit Chicken & Pistachio Terrine, granary bloomer,

Roast Turkey & Ham, shallot & cranberry stuffing, chipolatas, chestnut & pancetta sprouts, honey glazed vegetables, thyme & garlic roasted potatoes

Fillet of Beef Wellington, portobello mushroom duxelle, dauphinoise potatoes, tender stem broccoli, red wine jus

Whole Lemon Sole, saffron steamed clams, tender stem, brown shrimp butter

Pan fried Sea Bass, crab lasagne, sautéed spinach, shellfish bisque

Pumpkin, Goat's Cheese & Fig Tart, seasonal vegetables

Festive Nut Roast, honey glazed vegetables, thyme and garlic roasted potatoes

Crème Brulee, cinnamon biscotti, glazed cherries

Christmas Pudding, brandy anglaise, candied hazelnuts, clotted cream ice cream

Honey Panacotta, mulled wine poached pears, honeycomb

Salted Caramel Chocolate Torte, clementine sorbet, candied zest

Stilton, toasted fruit cake, port jelly

A 50% deposit is required to confirm your booking with the final balance and menu selection due by 10th December please