



# CHRISTMAS DAY

PRE-ORDER ESSENTIAL

**£95** PER PERSON ~ BUCKS FIZZ ON ARRIVAL

## STARTERS

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- CHARCUTERIE PLATE** - A selection of cured meats, crudités, pickles & cheese with crusty bread
- SMOKED SALMON & KING PRAWNS**<sup>(gfa)</sup> - On Nordic rye bread with horseradish cream cheese
- PARSNIP & APPLE SOUP**<sup>(v, vga, gfa)</sup> - With shaved chestnuts & truffle oil
- DUCK LIVER PÂTÉ** - Apricot & cranberry chutney & beetroot salad
- PULLED PORK CROQUETTE** - Mulled apple cider purée

## MAIN COURSES

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- ROAST TURKEY & HONEY ROAST GAMMON**<sup>(gfa)</sup> - Seasonal vegetables, chestnut stuffing, Yorkshire pudding, roast potatoes & pigs in blankets
- HERB CRUSTED ROAST FILLET OF BEEF**<sup>(gfa)</sup> - Served pink with all the Christmas Day trimmings
- PAN SEARED HAKE FILLET** - Pomme purée, mussel & saffron velouté, samphire, king prawns
- ROAST DUCK BREAST**<sup>(gf)</sup> - Fondant potato, duck leg bon bon, cranberry & orange sauce
- WILD MUSHROOM, SHALLOT & MADEIRA TART**<sup>(v, vgn)</sup> - With truffled vegetables & chestnut sprouts

## DESSERTS

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- CHRISTMAS PUDDING**<sup>(v, gf, vga)</sup> - With brandy sauce
- PROFITEROLES**<sup>(v)</sup> - Filled with whipped cream & covered in warm chocolate sauce
- DARK CHOCOLATE & RASPBERRY POT**<sup>(vga)</sup> - With Chantilly cream
- ORANGE & ALMOND POLENTA CAKE**<sup>(gf)</sup> - With Chantilly cream

**CHEESE & BISCUITS**

