



# CHRISTMAS DAY



## ON ARRIVAL

### SHARING BOARD

## STARTERS

#### SEASONAL SOUP

*roasted butternut squash, carrot and ginger soup served with puff pastry 'croutons' and toasted pumpkin seeds*

#### CHRISTMAS TERRINE

*pressed chicken, bacon and cranberry terrine served with toast and chutney*

#### CAPRESE SALAD

*sliced avocado, tomato and mozzarella drizzled with basil vinaigrette*

#### PRAWN COCKTAIL

*with tomato salsa and baguette croutons*

#### MUSHROOM VOL EN VENT

*puff pastry filled with chestnut mushrooms in a garlic and wild mushroom cream*

## MAINS

#### ROAST TURKEY

*with sage & onion stuffing balls, pigs in blankets and cranberry sauce*

#### ROAST RIB OF BEEF

*with horseradish sauce and Yorkshire puddings*

#### SALMON 'EN CROUTE'

*wrapped in puff pastry with spinach, tarragon and tomato sauce*

#### ROAST CHICKEN

*pan roasted supreme with pigs in blankets and bread sauce*

#### VEGETABLE WELLINGTON

*vegan pastry parcel filled with butternut squash, sage and onion*

*The above dishes are served with sharing Christmas vegetables including glazed carrots, roasted sprouts & chestnuts, roast parsnips, braised spiced red cabbage, roast potatoes and gravy*

## DESSERTS

#### TRADITIONAL CHRISTMAS PUDDING

*served with custard*

#### CHOCOLATE FONDANT

*served with vanilla ice cream*

#### LEMON TART

*served with crème fraiche*

#### RHUBARB, ORANGE & GINGER CRUMBLE

*served with vanilla ice cream*

#### TIRAMISU

*classic layered coffee cream dessert*

#### SHARING CHEESE BOARD

*stilton, camembert, celery, grapes and biscuits*

SAMPLE MENU ONLY, DISH DESCRIPTIONS AND INGREDIENTS MAY BE SUBJECT TO CHANGE



# CHILDREN'S CHRISTMAS DAY

## STARTERS

### SEASONAL SOUP

*roasted butternut squash, carrot and  
ginger soup served with puff pastry 'croutons'  
and toasted pumpkin seeds*

### CHRISTMAS TERRINE

*pressed chicken, bacon and cranberry  
terrine served with toast and chutney*

### CAPRESE SALAD

*sliced avocado, tomato and mozzarella  
drizzled with basil vinaigrette*

### PRAWN COCKTAIL

*with tomato salsa and baguette croutons*

### CHEESY GARLIC BREAD

*melted cheese and garlic butter*

## MAINS

### ROAST TURKEY

*with sage & onion stuffing balls, pigs in  
blankets and cranberry sauce*

### ROAST RIB OF BEEF

*with horseradish sauce and Yorkshire puddings*

### ROAST SALMON

*with tomato sauce*

### ROAST CHICKEN

*pan roasted supreme with pigs in  
blankets and bread sauce*

### VEGETABLE WELLINGTON

*vegan pastry parcel filled with butternut  
squash, sage and onion*

*The above dishes are served with sharing Christmas vegetables including glazed carrots, roasted  
sprouts & chestnuts, roast parsnips, braised spiced red cabbage, roast potatoes and gravy*

## DESSERTS

### TRADITIONAL CHRISTMAS PUDDING

*served with custard*

### CHOCOLATE FONDANT

*served with vanilla ice cream*

### LEMON TART

*served with crème fraîche*

### RHUBARB, ORANGE & GINGER CRUMBLE

*served with vanilla ice cream*

### ICE CREAM

*served with chocolate sauce*

SAMPLE MENU ONLY, DISH DESCRIPTIONS AND INGREDIENTS MAY BE SUBJECT TO CHANGE