

CHRISTMAS DAY MENU

A GLASS OF FESTIVE FIZZ
SERVED TO YOUR TABLE UPON ARRIVAL

STARTERS

Artichoke velouté V VE* GF*

Jerusalem artichoke velouté, sautéed wild mushrooms, truffle oil and sour dough

Crab tian GF*

Tian of crab on marinated cucumber, tarragon and potato salad, charred corn, crispy crab claw, micro salad and lightly spiced tomato dressing

Chicken terrine GF*

Pressed chicken, pancetta and cranberry terrine, charred spring onion salad, sauce gribiche

Blue cheese and pear tartlet V

Warm pear, walnut and blue cheese tartlet with sweet onion puree and baby watercress salad

MAINS

Roast breast of turkey GF*

Traditional roast turkey breast, with pulled thigh and herb rilette, pigs in blanket, brioche bread sauce, Yorkshire pudding, maple glazed parsnips and a turkey jus

Roast sirloin of beef GF*

Roast sirloin of beef with a mustard and herb crust, Yorkshire pudding, maple glazed parsnips and a rich malbec sauce

The dishes above are served with duck fat roasted potatoes, melange of seasonal vegetables and cauliflower mornay

Monkfish GF*

Roast monkfish with a saffron, garlic and herb crumb, smoked paprika and seafood cassoulet, crispy chipperones, wild garlic and watercress pesto

Beetroot tarte tatin V VE

Beetroot filo tarte tatin, toasted hazelnuts, baby vegetables, smoked vegan Wensleydale and grain mustard potato puree with a caramelised onion jus

DESSERTS

Fruit tart

Warm spiced fruit and frangipane tart, Cointreau crème fraiche and raspberry sorbet

Traditional steamed Christmas pudding V GF*

Served with brandy sauce

Black cherry roulade V GF*

Black cherry and Kirsch meringue roulade, warm chocolate sauce, Griottines and vanilla bean ice cream

Toffee apple and cinnamon crumble sundae V VE GF*

Vegan vanilla ice cream, poached apple, warm toffee sauce and vegan whipped cream, finished with a cinnamon crumble

Selection of cheeses V GF*

With water biscuits and a fruit chutney

COFFEE AND FESTIVE TREATS

CHILDRENS MENU

A GLASS OF CHILDRENS
FESTIVE FIZZ

STARTERS

Melon Christmas tree V VE* GF*

With a selection of fruit and strawberry coulis

Cream of tomato soup V GF*

With a reindeer crouton

Christmas loaded potato skin

Loaded with pigs in blankets and cheese sauce with a tomato dip

MAINS

Un-traditional turkey

Breaded turkey escalope, bacon wrapped chipolatas, crispy chips, peas and gravy

(Roast turkey available upon request GF*)

Roast sirloin of beef GF*

Yorkshire pudding, goose fat roasted potatoes, peas and roast gravy

All of the dishes above are served with a melange of seasonal vegetables

Tomato pasta bake V VE

Broccoli, sweetcorn, spinach, courgette and pasta in a rich tomato sauce, glazed with vegan cheese and crispy tortilla chips

DESSERTS

Steamed Christmas pudding V GF*

Served with custard

Selection of ice cream V VE* GF*

Choose 3 scoops from chocolate, vanilla, vegan vanilla or strawberry topped with wafers and sprinkles

Profiteroles and vanilla ice cream V

With chocolate and toffee sauce

Chocolate brownie sundae V VE*

Chocolate brownie, vanilla ice cream, whipped cream and chocolate sauce

HOT CHOCOLATE AND FESTIVE TREATS