

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

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 rillette, 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 chiperones, 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

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

CHILDREN'S MENU

A GLASS OF CHILDREN'S
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*

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