



Christmas Day Menu

25 December 2018, 6 courses £74.95 per person

Amuse Bouche

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Starters

Butternut squash & sweet potato soup (v)
(Served with rustic bread & butter.)

Chicken liver, clementine & candied cranberry pate
(With rustic bread and salad.)

Slow cooked pork belly
(Complemented by apple puree and drizzled with red wine gravy.)

Prawn cocktail
(Accompanied with ciabatta bread and butter.)

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Sorbet with strawberry topped with Prosecco

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Main Courses

(All mains come with roasted vegetables on the side)

Traditional roast turkey
(Sage and onion stuffing, pigs in blankets, roast potatoes, Yorkshire pudding and cranberry sauce.)

Lamb Shank
(Slow cooked Lamb Shank with mash potatoes served with rich mint gravy.)

Salmon
(Accompanied by pommes gratin & green beans, finished with creamy white wine sauce.)

Portobello mushroom (v)
(Sweet potato & stout open tart with side salad.)

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Desserts

Cheese board
(Brie, Cheddar and Stilton cheese served with biscuits and grapes.)

Belgium chocolate and raspberry tarte (gf)

Traditional Christmas pudding

Lemon curd gateau

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Coffee or tea with Ferrero Roche and mince pie

Have a Merry Christmas and a Happy New Year