



CHRISTMAS DAY

CANAPÉS & SPARKLING COCKTAIL

starters

TRUFFLED PARSNIP SOUP (GF?)

Toasted hazelnuts, truffle oil, sourdough

SPICY BEETROOT, LEEK & WALNUT SALAD (VE) (V)

Roasted beetroots, leeks, fresh coriander, rocket and a spicy walnut, chilli and tamarind dressing

HORS D'OEUVRE PLATE

Game terrine with brandy infused jam, pan seared scallop & homemade chorizo chutney, prawn & crab lettuce cup with toasted ciabatta

from the carvery

ROASTED TURKEY BREAST (GF?)

ROASTED SILVERSIDE OF BEEF (GF?)

Sirloin of beef served pink

VEGETABLE WELLINGTON & RED WINE GRAVY (VE)

Served on the carvery with pigs in blankets, sage and onion stuffing balls, cauliflower cheese, creamed swede, carrots and peas, red cabbage, honey roasted parsnips, Brussel sprouts, roast potatoes, new potatoes, Yorkshire puddings and gravy.

from the kitchen

PAN FRIED FILLET OF SEA BREAM (GF)

Fondant potato, roasted fennel and celeriac served with a dill split white wine cream

desserts

CHRISTMAS PUDDING (V) (GF?) (VE?)

Warm brandy cream and redcurrants

DESSERT TRIO

Winter Berry Pavlova | Dark Chocolate Torte | Lemon Tart
with Chantilly cream

WEST COUNTRY CHEESE PLATE (V) (GF?)

A selection of local cheeses served with savoury crackers, local spiced tomato chutney, grapes and walnuts

CHAMPAGNE SORBET (VE) (GF)

Served with fresh raspberries and lemon zest

(GF) GLUTEN FREE (GF?) CAN BE GLUTEN FREE (please ask) (V) VEGETARIAN (VE) VEGAN (VE?) CAN BE VEGAN (please ask)

Adults need around 2000 Kcal a day. Please let us know if you have any allergens or dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free due to possible cross contamination during production.