

Christmas

DAY MENU

£90 per person

-Timbale of vegetable soup on arrival-

-To start-

Pork & smoked duck breast rillettes - potted & served with crusty bread, cornichons & a rich onion chutney.

Baked field mushroom (V) - stuffed with roasted chestnuts, boursin cheese & purple scallions.

Confit salmon & sweet pea croquette - dill & crème fraiche dressing, micro herb salad & charred wedge of lemon.

Curried butternut squash & creamy coconut soup (VE)- with garlic naan bread & micro coriander.

-Blood orange sorbet-

-Main-

Traditional roast turkey crown - with bacon rolled chipolata sausage, crispy roast potatoes, sage & onion stuffing, rich gravy, yorkshire pudding & a medley of festive vegetables (ask for vegan option).

Venison steak - cooked to your liking, with a rich bourguignon dressing. Twice cooked chunky hand cut chips & watercress garnish.

Pan fried seabass - with chorizo & 3 bean campfire stew, smoked paprika roasted potatoes & crispy onions.

Winter vegetable crumble (VE) - with roasted root vegetables in a sage, wholegrain mustard and honey veloute. Topped with a savoury crumble & a side of pan fried sprouts with pine nuts.

-Dessert-

Brandy apple & toffee crumble - with rich custard

Christmas pudding! - with chantilly cream

White chocolate & pistachio cheesecake - with vanilla ice cream

(ask for vegan options)

-To finish-

3 cheese board served with biscuits.