

Christmas Day Menu



Let's Begin

Roasted root vegetable broth with crusty bread

Confit duck bonbons with wilted spinach and wild mushroom jus

Smoked salmon and dill cream cheese parcel with pesto bruschetta and sun-dried tomato

Fried sweet potato cakes with avocado salsa and balsamic dressed lambs' lettuce

Smoked bacon and chicken liver parfait with pesto bruschetta and winter spiced plum chutney

The Main Event

Oven roasted turkey with all the trimmings, roasted potatoes, sautéed chestnuts and sprouts, honey glazed root vegetables and gravy

Roasted lamb wellington with dauphinoise potatoes, wilted spinach and mint jus

Pan roasted salmon fillet with red onion and chive potato cake, green beans and a lemon butter emulsion

Homemade nut roast with roasted potatoes, sautéed sprouts and honey glazed root vegetables

Pan seared duck breast with glazed carrots, dauphinoise potato and mushroom jus

Dessert

Warm Christmas pudding with brandy sauce

White chocolate and Baileys cheesecake with Baileys ice cream

Warm cherry pie with custard

Blueberry Eton mess

A selection of local cheeses with plum chutney, grapes and artisan biscuits

Mince pies & coffee

£59.95 per Adult or £24.95 for Children (under 12)

£20.00 deposit per person required at the time of booking

(refundable under COVID conditions)