

Starters

CELERIAC & CHESTNUT SOUP

Finished with a light drizzle of truffle oil

PANKO BRIE

Cranberry reduction, rosemary & garlic crostini

PRAWN COCKTAIL

In a giant vol au vent

SLOW ROASTED PORK BELLY BITES

Pea puree, black pudding bon bons

Mains

TRADITIONAL ROAST TURKEY WITH STUFFING

Served with roast potatoes, gravy & winter vegetables

BEEF CHASSEUR

Tender diced beef slow cooked in red wine with mushrooms & thyme, served with rosemary mash potato & roasted winter vegetables

SALMON EN CROUTE

Salmon fillet, watercress & cream cheese in puff pastry, served with new potatoes, a medley of green vegetables & parsley & dill sauce

STUFFED BUTTERNUT SQUASH

Squash filled with chestnuts, cranberries & quinoa served alongside roasted potatoes & winter vegetables

Desserts

TRADITIONAL CHRISTMAS PUDDING

Brandy cream or custard

DARK CHOCOLATE TORTE

Clotted cream, baileys chocolate sauce

CLEMENTINE SYLLABUB

Ginger crumb, candied lime