

CHRISTMAS DAY

AMUSE BOUCHE

Sweet potato & butternut squash soup, sunflower seeds,
paprika oil (V) (GF)

STARTERS

Dill cured monkfish, crispy capers, smoked beetroot (GF)

Pan fried foie gras, roasted figs, toasted walnuts (GF)

Winter vegetable minestrone, basil & cheddar scone (V)

MAINS

Roast turkey, sourdough & sage stuffing, pigs in blankets, redcurrant jus

35-day aged beef fillet Wellington, Madeira jus

Roasted stone bass, champagne & spinach cream (GF)

Camembert & cranberry pithivier (V)

All served with roast potatoes, braised red cabbage, sage
buttered Brussel sprouts, panache of vegetables

PRE DESSERT

Winter berry black forest gateau (V)

DESSERT

Traditional Christmas pudding, brandy butter, berry compote

Eggnog custard tart, mincemeat ice cream, honey roasted apples

Selection of British cheese, grapes, celery, chutney & crackers

£75.00 per person for 5 courses