



Christmas Day Menu

Prosecco & Canapés on Arrival



Cashel Blue Cheese & Thyme Soufflé, Caramelized Apple & Fig Salad

French Onion Soup with Melted Vegan Parmesan (Vegan & Gluten Free)

Wild Mushroom, Chestnut & Tarragon Pate with a Watercress Scone (Vegan)

*Pan Fried Scallops, Saffron Cauliflower Puree, Crispy Pancetta,
Parsnip Crisps & Lemon Pearls (Gluten Free)*

*Venison Carpaccio with Orange & Horseradish Glaze, Blackberries,
Hens Egg Yolk Jam (Gluten Free)*



Mandarin Sorbet



*Christmas Turkey, Pigs in Blankets, Sage & Onion Stuffing, Maple Roast Parsnips,
Duck Fat Roast Potatoes, Sautéed Brussel Sprouts & Turkey Gravy (Gluten Free
Available)*

*Vegan 'Turkey', Seitan Pig in Soy Bacon Blanket, Sage & Onion Stuffing, Maple Roast
Potatoes, Herb Roasted Potatoes, Sautéed Brussel Sprouts & Onion Gravy (Vegan)
Salmon & Crab Roulade with Avocado Mousse, Feuille de Brick & Lobster Bisque
(Gluten Free)*

*Sage & Wild Garlic Crusted Rack of Lamb, Truffle Dauphinoise Potatoes, Sautéed
Green Beans, Toasted Almonds & Port Jus (Gluten Free)*

*Roasted Parsnip & Potato Gnocchi in Herb Pesto with Sautéed Chestnuts, Brussel
Sprouts & Crispy Sage (Vegan & Gluten Free)*

All served with Sides of Seasonal Vegetables & Cauliflower Cheese



*Traditional Christmas Pudding, Brandy Sauce & Candied Pecans
(Vegan & Gluten Free Available)*

*Strawberry & Madagascan Vanilla, Champagne Custard Tart,
Vegan Meringue Kisses & Strawberry Crisps (Vegan)*

*Dark Chocolate & Salted Caramel Cheesecake, Clotted Cream
& Winter Berries (Gluten Free)*

*Pear Tarte Tatin, Hazel Nut Praline, Vanilla Gelato
& Caramel Sauce (Vegan, Gluten Free Available)*

Finished with Mince Pies, Tea & Coffee

£95 per Person, £40 per Child (12 & Under)