



Christmas day
MENU



Prosecco & Canapés on Arrival

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*Celeriac, Hazelnut & Truffle Oil Soup with Garlic Crostini (Ve)
Smoked Salmon Rillettes with Keta, Crostini and Watercress
Orange, Herbs & Burrata Salad with Black Olive Dressing (V)
Duck Liver & Pork Pate with Orange & Cognac Liqueur (GFA)*

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Mandarin Sorbet

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*Christmas Turkey, Pigs in Blankets, Sage & Onion Stuffing, Maple
Roast Root Vegetables, Roasted Potatoes, Seasonal Vegetables,
Cauliflower Cheese & Turkey Gravy(GFA) (VeA)*

Slow Cooked Veal Osso Buco with Swede & Parsnip Mash(GFA)

*Herbs & Nuts Crusted Salmon with Green Basmati Rice &
Orange(GFA) Teriyaki Sauce(DF),(GF)*

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*Traditional Christmas Pudding, Brandy Sauce & Candied
Pecan(GFA), (VeA)*

*Tropical Fruit Trifles with Ginger Wine Cake, Pineapple and Mango
Pure(GF), (Ve)*

*Pistachio & Cookies Baked Cheesecake, Whipped Cream and Berries
(GF)*

Finished with Mince Pies, Tea & Coffee

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£95 per Person, £45 per Child(undr12)

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