

CHRISTMAS DAY ADULT - LUNCH MENU

ARRIVAL DRINKS & CANAPES

GLASS OF BUBBLES

Mac 'n' cheese bites, Caramel & Mushroom Tartlets

AT THE TABLE

Chefs' selection of breads with oil, balsamic & spreads.

TO START

MUSHROOM & TARRAGON SOUP (VE)

GOAT'S CHEESE & CARAMELISED ONION TART (V)

beetroot, rocket salad

SMOKED SALMON

avocado salsa, crème fraiche, caviar

KING PRAWN & CRAY TAIL COCKTAIL

smoked salmon, Marie rose sauce, toasted brioche

£99 per adult

TO FOLLOW

ROAST TURKEY

Stuffing & bacon parcel, pigs in blankets, roast potatoes, Yorkshire pudding, pan roast jus

STRIPLOIN OF BEEF

Yorkshire pudding, creamed horseradish, roast potatoes, red wine jus

BUTTERNUT SQUASH RISOTTO (VE)

Blushed tomato, crispy fried kale, stilton crumb

BAKED FILLET OF SEABASS

Gratin potato, leeks, lemon butter sauce

SPICED CARROT & ORANGE WELLINGTON (VE)

Braised red cabbage, mash potato, Vegan mushroom gravy

ACCOMPANIED BY

Seasonal vegetables, braised red cabbage with apple, cauliflower cheese, sprouts (V)

TO FINISH

TRADITIONAL CHRISTMAS PUDDING & BRANDY SAUCE

GLAZED LEMON TART (V)

Cherry Chantilly Cream & Cherry Coulis

CHOCOLATE & ORANGE TART (VE)

BAILEY'S CREME BRULEE

A selection of British cheeses - fig chutney, celery & biscuits

TEA or COFFEE & MINCE PIES

V - Vegetarian VE - Vegan

12 noon &
4.30pm
sittings