

Christmas Day Menu

Glass of prosecco on arrival

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Lightly poached monkfish, crisp parma ham, samphire & lobster bisque

Honey glazed pork belly, celeriac and apple puree, shaved fennel & lemon salad,
smoked paprika dusted pork airbag

Roasted aubergine steak, burrata, thyme & rosemary confit cherry tomatoes,
basil oil & basil crisp (v)

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Soup course - carrot, coriander & lime, carrot crisps, warm sourdough (v)

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Grilled turbot, pearl barley, burnt cauliflower, cauliflower puree,
tomato & garam masala sauce

Turkey ballotine, stuffed with apricots, fresh cranberries, pork & sage sausage meat,
chives, wrapped in parma ham, with mash, goose fat roasties, honey & thyme parsnips,
pigs in blankets, smoked bacon & maple glazed sprouts

Fillet steak, rocket & parmesan salad, chunky chips, confit tomato, mixed peppercorn
butter

Spinach, toasted pine nut & sun-dried tomato stuffed butternut squash, mash,
veg oil roasties, seasonal greens, honey & thyme parsnips (v)

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Chocolate delice, macerated cherries, chocolate soil, fresh vanilla cream, honeycomb (v)

Traditional Christmas pudding, brandy sauce, redcurrant, candied citrus peel (v)

Profiteroles, fresh Chantilly cream, dark chocolate topping,
white chocolate & honey fondue (v)

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Three local cheeses, celery curls, homemade red onion chutney,
frozen grapes, crackers (v)

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Coffee or tea, home made mince pies & Bailey's chocolate truffles (v)