



CHRISTMAS MENU



Starters

BEETROOT CURED SMOKED SALMON
WITH DILL PICKLED CUCUMBER & WHIPPED CREME FRAICHE

GOATS CHEESE CREME BRULEE
WITH LAMBS LETTUCE, CANDIED WALNUTS & APPLE

PROSCIUTTO WRAPPED DUCK TERRINE
WITH SPICED PLUM CHUTNEY TOASTED SOURDOUGH AND RUM
GLAZED ORANG

SPICED CELERiac & PARSNIP SOUP
WITH VEGAN CHIVE CREAM & CRISPY PARSNIPS

Main Courses

BACON WRAPPED ROAST TURKEY
WITH PORK & SAGE STUFFING, ROAST POTATOES, HONEY ROASTED
CARROTS & PARSNIPS, & A GARLIC & THYME TURKEY JUS

SLOW COOKED FEATHERBLADE OF BEEF
WITH MASHED POTATOES, SAUTEED WILD MUSHROOMS, TENDER
STEM BROCCOLI & A TRUFFLE SAUCE

**BEETROOT & BUTTERNUT SQUASH
WELLINGTON**
WITH ROAST POTATOES, AGAVE, ROASTED CARROTS & PARSNIPS,
SAUTEED SPROUTS WITH A GARLIC & THYME VEGAN GRAVY

PAN FRIED SEABASS
WITH HERB CRUSTED NEW POTATOES, WILTED SPINACH & A
LEMON BUTTER SAUCE

Desserts

LEMON TART
WITH WINTER BERRY COULIS & VANILLA CREAM

CHRISTMAS PUDDING
WITH BRANDY CREAM

CHOCOLATE BROWNIE
WITH SALTED CARAMEL ICE CREAM

ICE CREAM SELECTION

