



Christmas Day

£85 Per Head

Drink on arrival

Starters

Celeriac & Apple soup with toasted focaccia.

Prosciutto wrapped cod loin with charred sweetcorn & beetroot puree.

Chicken liver & cognac pate, hazelnut & chive dressing,
endive, red onion marmalade toasted sourdough.

Roasted butternut squash arancini with cous cous, beetroot, balsamic glaze

Mains

Roasted beef topside, roasted honey mustard glazed gammon, rosemary & orange turkey crown
or Vegan maple roasted butternut squash wellington, caramelised red onion, pecans & glazed fig

All served with - Garlic & rosemary roast potatoes, maple glazed carrots & parsnips, swede &
carrot mash, seasonal greens, braised red cabbage, Brussel sprouts, sausage meat stuffing,
pigs in blankets & Yorkshire pudding

Roasted sea bream fillet, roasted sweet potato, baby carrots, tenderstem broccoli. Miso &
coconut cream sauce

Desserts

Baileys triple layer cheesecake, cherry & amaretti ice cream, chocolate soil, Chantilly cream

Cheese plate, Cornish blue, brie, cheddar, crackers, chutney, apple & pickled celery

Christmas pudding. Brandy sauce

Egg nogg panna cotta, brandy snap, mulled berry compote

Selection of ice creams and sorbets

Tea & coffee, chocolate truffles

