CHRISTMAS DAY
MENU

Cauliflower Soup (V)(GF)

A cauliflower soup, drizzled with black truffle oil, and topped with crispy onions
and a sprinkle of parmesan.

Orange and Fennel Cured Trout

Delicately cured trout, with a star anise-pickled fennel salad, lemon dressing, and rye bread.

Confit Chicken and Apricot Terrine

Pressed confit chicken and apricot with caramelised onion chutney and butter brioche.

Traditional Roast Turkey

Succulent roast turkey breast served with bacon wrapped chipolatas, sage and onion stuffing, golden roast
potatoes, honey-baked root vegetables, and buttered sprouts — a Christmas classic done to perfection!

Baked Fillet of Salmon

Tender baked salmon fillet with a crispy crab fish cake, pak choi, and a zesty lemon and chive fish cream.

Roast Sirloin of Aged British Beef

Roasted sirloin of aged British beef, served with creamy horseradish and double cream mash,
a traditional Yorkshire pudding, honey-baked root vegetables, and buttered sprouts.

Parsnip Wellington (VE)(GF)

A hearty parsnip wellington, served with crushed root vegetables, curly kale, and a rich thyme gravy.

Family service

Golden Roast Potatoes | Bacon Wrapped Chipolatas | Cauliflower Cheese |
Slow Cooked Red Cabbage with Cranberry.

Christmas Plum Pudding (VEA)(GFA)

Rich and fruity plum pudding, served warm with brandy sauce.

'Billionaires'

A velvety chocolate mousse with caramel sauce and salted caramel ice cream.

Raspberry Delice

A light raspberry delice with white chocolate pearls and refreshing raspberry sorbet.

Tea, Coffee, Truffles & Mince Pies

A cup of freshly brewed tea or coffee, served with chocolate truffles and traditional buttery mince pies
filled with a festive fruit mix.