Christmas Menu Options

£51.50 per person (inc VAT)

Starters:
Creamy wild mushroom, garlic and thyme bruschetta with a mixed leaf salad and a mustard dressing (V)
Home smoked salmon, pickled cucumber, dill crème fraiche, avocado purée and melba toast
Pear salad, Stilton crumb, candied walnuts and a Champagne vinaigrette dressing (V)
Baked camembert with rosemary and garlic, onion chutney and toasted ciabatta (V)
Roasted chestnut and pumpkin soup (V)
Duck liver parfait, saffron and pear compote with winter salad leaves and homemade brioche

Mains
Cranberry glazed roast turkey, maple roasted ham, sage and onion stuffing, pigs in blankets, Chateau potatoes, Brussels sprouts with pancetta, spicy red cabbage and roasted carrots, served with bread sauce, cranberry sauce and gravy
Lamb shank with creamy parmesan polenta, honey roasted carrots, spicy red cabbage with a rosemary and garlic jus
Beef wellington, chestnut mushroom purée, fondant potato, baby carrots, seasonal greens and a rosemary jus
Garlic and lemon crusted salmon, fennel crushed potato cake, samphire, baby carrots and a beurre blanc sauce
Portobello mushroom kievs with garlic and cashew nut béchamel, hazelnut crust, wild rice, beetroot hummus, cauliflower purée, basil pesto and romanesco cauliflower (V)
Winter vegetable wellington, red beetroot purée, Chateau potatoes, roasted carrots, Brussel sprouts and gravy (V)

Desserts
Traditional homemade Christmas pudding with Brandy crème Anglaise
White chocolate gingerbread yule log with raspberry ice cream and raspberry coulis
Amaretto cheesecake, flaked almonds with a chocolate orange sauce
Chocolate brownie, poached pear with a cinnamon ice cream
Chocolate and chestnut torte with a stem ginger and pear sorbet
Selection of three cheeses with biscuits, chutney and grapes

Followed by
Freshly brewed Fairtrade tea and coffee with mince pies

Supplements and optional extras (inc VAT)
Selection of three cheeses with biscuits, chutney and grapes - £7.25 per person
Selection of three cheeses with biscuits, chutney, grapes and a glass of port - £8.75 per person
Canapés on arrival (4 canapés per person) - £9.90 per person
Upgrade to 3 options for the starter and main courses for the group with 2 desserts - £2.50 per person