

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 kiev 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