

CHRISTMAS DAY MENU

Friday 25th December

STARTERS

Ham Hock Terrine

With homemade piccalilli and ciabatta toasts.

Homemade Lobster Raviolo

On a potato rösti with a rich lobster bisque.

Smoked Haddock & Leek Fishcake

Topped with a warm poached egg.

Salt-Baked Celeriac & Roquefort Soup

Served with crusty bread.

Mini Waffle with CFC

Chequers fried chicken, crispy bacon and a maple glaze.

MAINS

Traditional Roast Turkey

Stuffed with sausage meat, sage and onion. Served with duck-fat potatoes, cauliflower cheese, pigs in blankets, seasonal vegetables, gravy and a fluffy Yorkshire pudding.

Roast Top Rump of Beef

With stuffing, pig in blanket, duck-fat roast potatoes, cauliflower cheese, seasonal vegetables, gravy and a Yorkshire pudding.

Roasted Vegetable Tart

With roast potatoes, stuffing, seasonal vegetables, cauliflower cheese, gravy and a Yorkshire pudding.

Gin & Tonic Battered Plaice

Fillets with minted pea purée, tartare sauce and Jenga chips.

Beef Wellington

Served with potato mille-feuille, tenderstem broccoli and a red wine jus.

DESSERTS

Traditional Christmas Pudding

With brandy sauce.

Winter Berry Eton Mess

Crushed meringue, cream and winter berries.

Cheese Board

Brie, Stilton and Cheddar with onion chutney, butter, apple and biscuits.

Treacle Tart

With maple and pecan ice cream.

Dark Chocolate & Orange Mousse

With vanilla ice cream.