



THE
MOTTE
&
BAILEY

Christmas Day



£95 per person

A beautifully, hand selected menu put together by our talented Chefs with every element made in house to give an exceptional Christmas experience from our Family to yours.

Start your lunch with a welcome glass of Christmas Day Fizz & Chef's Canapés

Starters

Fresh Carrot & Orange Soup. GFa VE

Chicken & Apricot Terrine with griddled Sourdough and a Winter fruit chutney. GFa

Dill cured Gravlax served with lemon crème fraiche, toasted batons and charred lemon.

Pan seared Scallops on a pea purée topped with crispy Parma ham.

Main

Traditional Turkey served with stuffing, roast potatoes, roasted carrots & parsnips, cauliflower cheese, lardon and shallot Brussel sprouts, pigs in blankets, Yorkshire pudding & gravy. GFa

Venison served with Truffle mashed potatoes, roasted carrots & parsnips & finished with a green jus. GFa

Pan fried Halibut with a herb crust served with new potatoes, green beans & a King Prawn sauce. (+£5)

Festive Vegetable Wellington filled with Butternut squash & spinach served with roast potatoes, roasted carrots & parsnips, Yorkshire Pudding & gravy. VEa

Dessert

Chocolate roulade made with hand whipped cream and black cherry jam, served with raspberry sorbet V.

Traditional Christmas Pudding served with Custard & Brandy cream. GFa

Raspberry Eton Mess. V

British Cheese Board. Shropshire Blue, Snowdonia Cheddar & Button Mill Soft cheese served with Fig chutney, crackers & grapes.(+£5) V GF

Enjoy a Mince pie

Please make our team aware of any allergies

Please note that a discretionary service charge of 12.5% will be added for our amazing Team on Christmas Day.