Xmas Day 2024

STARTERS

Sweet Potato & Roasted Red Pepper Soup

served with Focaccia & Butter (G-D)

Smoked Salmon & Prawn Mousse Roulade

served with lemon and dill mayonnaise, salad garnish & lemon pearls (F-C-E-D-Mu)

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Slow Roasted Belly Pork

served with Apple Fritter, Black Pudding Mousse and Apple Gel (G-E-D)



Coquille St Jacque

Scallops in a Creamy Sauce, topped with Gruyere Cheese (G-D-M-S)

MAINS

Roast Turkey

Roast Turkey, Honey Roast Parsnips, Roast Potatoes, Swede and Yorkshire Pudding (D-E-G)



Slow Roast Lamb Shank

Lamb Shank on a bed of Parsnip Puree with Rosemary & Red Wine Jus (D-S)



Roasted Boneless Duck

Boneless Duck with an Orange and Cointreau Jus and Parmesan Topped Roasted Baby Potatoes (D-S-Mu-G)



Pan Fried Salmon

Pan Fried Salmon on a bed of Crushed Potato & Spinach with a Lavabread Cream Sauce (F-S-D)



Butternut Wellington (V)

Roasted Butternut Squash filled with Sage, Chestnut, Cranberry & Mushroom, wrapped in Puff Pastry served with a Vegan Red Wine Jus (G-S)

All served with a selection of vegetables

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DESSERTS

Christmas Pudding & Brandy Sauce (G-N-D-S-E)

Chocolate Cheesecake and Forest Fruits

Rich Chocolate Cheesecake with Forest Fruits & Ice Cream (G-D)

Cheese & Crackers

Cheeses, Crackers, Grapes and Fruit Chutney (D-S-G)

Mulled Wine Trifle

Cranberry Jelly and Mulled Wine Trifle (G-E-D-S)