

Christmas Day Menu

Festive Canapés



Creamy Parsnip & Pear Soup

artisan bread, whipped chive butter (gfa) ①

Cured Salmon

charred asparagus, wine dill cream sauce, citrus dressing

Thai Heavenly Beef

skewered marinated beef, spicy fish sauce (gf)

Chicken & Raisin Pâté

walnut bread, salad leaves, walnut oil, clarified butter (gfa)

Salt Baked Beetroot Cannelloni

lemon thyme ricotta, lemon gel, croutons (gfa) ①



Sorbet



Butter Roasted Turkey

honey roasted carrot & parsnip, seasonal vegetables, Brussel sprouts, pork & cranberry stuffing, roast potatoes, mashed potato, pigs-in-blankets, rich gravy

**vegetarian alternative available*

Corn Fed Chicken Breast

tempura spring onions, chestnut mashed potato, spinach butter, honey beer sauce (gf)

Beef Wellington

pom purée, roasted baby heritage carrots, red wine reduction

Lemon & Soft Herb Plaice Delice

brown shrimp & caper beurre blanc noisette, sautéed new potatoes, buttered spinach (gf)

Roasted Ratatouille

goats cheese crumb, French onion couscous ①



Christmas Pudding

topped with brandy sauce and red currants ①

Black Forest Crumble

chocolate crumble topping, crème Anglaise ①

Apple & Pear Tartin

caramel & honeycomb ice cream ①

Lemon Curd Syllabub

Cointreau cream, flaked almonds, fresh mint (gf) ①

Cheese Board

truffle Gloucester, Yorkshire cheddar, Garstang blue cheese, salted butter, celery, grapes, fig & port chutney biscuits (gfa) ①



Tea & Coffee

with mince pies

£90 per person

*£15pp non-refundable deposit to be paid at time of booking

**menus & pricing are subject to change according to seasonality and availability