



# FIVE COURSE CHRISTMAS FEAST



## GLASS OF CHAMPAGNE

A chilled glass of Champagne on arrival.

### — STARTERS (CHOOSE ONE) —

- **Smoked Salmon Terrine**  
Delicate smoked salmon terrine with fresh herbs and citrus.
- **Chorizo & Squid Skewers**  
Chorizo and tender squid skewers with mango salsa.
- **Carrot & Coriander Soup (v)**  
Velvety carrot and coriander soup, served with warm sourdough.
- **Burrata Salad (v)**  
Creamy burrata with heritage tomatoes, basil and extra virgin olive oil.

All starters served with freshly baked sourdough.

### — MAINS (CHOOSE ONE) —

- **Roast Turkey**  
Traditional roasted turkey breast with sage and onion stuffing, served with rich gravy.
- **Herb-Crusted Salmon**  
Oven-roasted salmon with a fresh herb crust and hollandaise sauce.
- **Aged Sirloin of Beef**  
Roast sirloin of beef, cooked medium rare, with red wine gravy.
- **Mushroom Bourguignon en Croûte (v)**  
Rich mushroom bourguignon baked in golden puff pastry.
- **Slow-Roasted Porchetta**  
Crispy pork belly stuffed with herbs, garlic and fennel.

All mains are served with roast potatoes, honey roasted parsnips & carrots, sprouts with chestnut, braised red cabbage, pigs in blankets, cauliflower cheese, Yorkshire pudding and rich gravy.

Salmon is served with crushed new potatoes, mixed leaf salad and hollandaise sauce.

### — DESSERTS (CHOOSE ONE) —

- **Christmas Cheesecake**  
Festive cheesecake with winter berry compote.
- **Fresh Fruit & Vanilla Ice Cream**  
A light selection of fresh fruit served with vanilla ice cream.
- **Classic Sherry Trifle**  
Traditional sherry trifle with custard, sponge and whipped cream.
- **Christmas Pudding**  
Traditional Christmas pudding with brandy cream.

### → TO FINISH ←

Pedro Ximénez Sherry,  
Freshly Brewed Coffee & Mini Mince Pie

**£99.95**  **PER PERSON**

PRE-ORDER AND PAYMENT IN ADVANCE REQUIRED  
A 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

