

ADULTS £70 CHILDREN (UNDER 14) £32.50

STARTERS

Cream of Wild Mushroom soup with crème fraiche and truffle oil served with warm crusty bread
Pan seared Scallops served with lobster bisque and Parma ham crisps
Ham hock and pistachio terrine with a roasted spice chutney and Melba toast
Scotch egg served with textures of beetroot, candied walnuts, watercress and lemon oil

SORBET

Gin and tonic sorbet

MAINS

Turkey roulade with apricot and cranberry stuffing wrapped in pancetta served confit goose croquettes, honey & thyme chipolatas, creamed sprouts and turkey jus

6oz Fillet steak with tempura lobster claws, dauphinoise potatoes, sweet & sour red cabbage and jus

Duo of Venison: Venison fillet & braised venison stew with Stilton and parsley dumplings served with boulangere potatoes and buttered kale

Pan roasted Monkfish served with a classic fish stew (mussel, king prawn and smoked haddock) with breaded octopus and crusty home baked bread roll

Red wine and cranberry Risotto served with roasted golden beetroot and breaded camembert

DESSERTS

Traditional Christmas pudding with brandy sauce and cranberry jam
White chocolate and raspberry brûlée with brown butter shortbread biscuits
Chocolate and orange torte with a blood orange coulis and vanilla bean ice cream
Mulled wine trifle with toasted almonds and popping candy
Apple and blackberry shortbread crumble with crème anglaise
Selection of Cheese with Ambridge ale chutney, celery, grapes and homemade biscuits

Coffee or Tea and Mince Pies