

CHRISTMAS EVE MENU

£52.50 per person

Canapés served with a welcome drink

Amuse Bouche

King Scallop And Turbot Ceviche

Parsnip remoulade, sweet potato crisps, sea herbs

Celeraiac And Blue Cheese Soup

Pancetta crumb, truffle oil

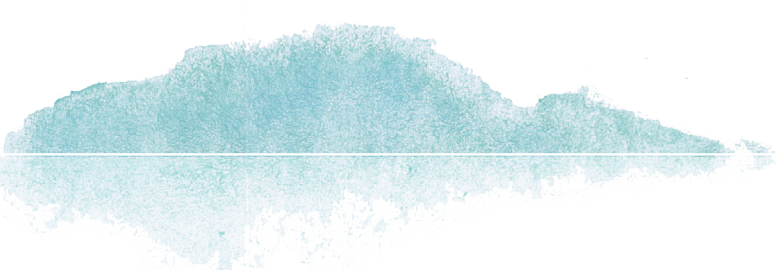
Saddle of English Lamb

Baby spinach, shallots, baby carrot, bulgur wheat,
fondant potato, prosciutto ham, redcurrant jus

Black Forest Trifle

Coffee and petit fours

Allergen Information - we really want you to enjoy your meal with us -
if you'd like information about ingredients in any dish, please ask and we'll happily provide it



CHRISTMAS DAY LUNCHEON MENU

£95.00 per person

Canapés served with a welcome drink

Smoked Fish Platter

Salmon, trout rillettes, kipper scotch egg,
celeriac remoulade, smoked garlic aioli

Passion Fruit Sorbet

lime gel

Roast Turkey

Leg ballotine, roast potato, orange zest parsnips, red cabbage,
Brussel sprouts, chipolatas, bread sauce, cranberry sauce, sage and onion jus

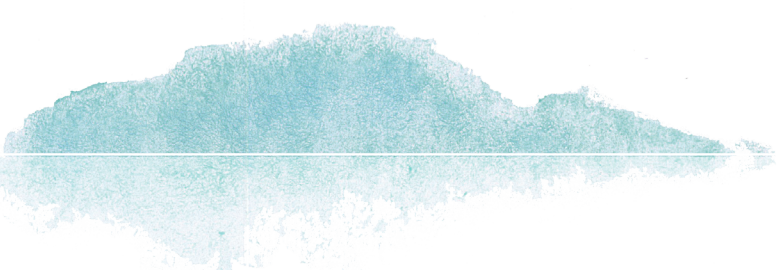
Christmas Pudding

brandy sauce

Or

Chocolate Orange Yule Log

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CHRISTMAS DAY EVENING BUFFET

£45.00 per person

Parsnip And Apple, Apple Crisps

Chicken Satay, Peanut Sauce

Prawn Toast, Sweet Chilli Dip

Spare Ribs, Barbeque Sauce

Dressed Salmon

Turkey, Cranberry Sauce

Beef Horseradish

Salami

Chorizo

Prosciutto

Pork Pies

Pickles And Chutneys

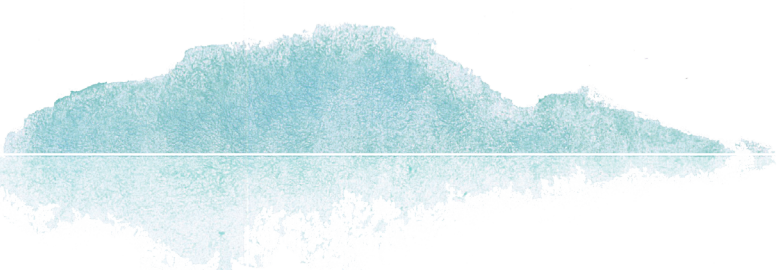
Red Pepper Hummus

Cheeses

Christmas Cake

Stollen Cake

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BOXING DAY EVENING MENU

£50.00 per person

Canapés

Amuse Bouche

Smoked Wood Pigeon

Jerusalem artichoke, hazel nuts, black pudding beignet

Or

Charred Mackerel Fillet

Apple puree, horseradish gelee, pickled green lentils

Or

Goat Cheese Panna Cotta

Mustards, Heritage beetroot, goats cheese
honeycomb, rye crispbread

English Venison Loin

Butternut squash, pancetta, anna potato,
red currant, juniper crumb

Or

Sweet Potato Gnocchi

wild mushrooms, garlic sauce, crisp sage,
heritage beetroot

Or

Seabass Fillet

Leek, baby spinach, shallots,
caper potato, hollandaise

Bailey's panna cotta

Orange caramel, chocolate crumb

Or

Cheese Selection

Quince jelly, chutney, crisp breads, celery, grapes

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