



CHRISTMAS DAY MENU



Kir Royale on Arrival

STARTERS

Mushroom & Tarragon Soup with Warm Bread **G V**

Roquefort Blue Cheese Mousse with Pear Relish, Pear Purée & Oat Cake Wafer **G V**

Confit Chicken & Black Pudding with Smoked Bacon Jam & Toasted Ciabatta

Seared King Scallops with White Bean Purée, Curried Cauliflower & Bhaji Bites **G**

MAIN COURSES

Traditional Roast Turkey with Stuffing, Pigs in Blankets, Roast Potatoes, Carrot & Swede Mash,
Roasted Root Vegetables & Pan Gravy **G**

Black Sea Bream with Cockle, Clam & Samphire Fricassé with Saffron Fondant & Sea Broth **G**

Five Spiced Duck Leg with Mousseline Potatoes, Djon Cream Sauce & Sautéed Greens **G**

Wild Mushroom & Chestnut Nut Roast with Sweet Onion Purée & Dukkah **G N**

Fillet of Beef with Roasted Shallots, Beets & Port & Madeira Sauce **G**

DESSERTS

Christmas Pudding with Brandy Sauce **G V VE**

Spiced Carrot Cake with Cream Cheese Frosting & Sweet Carrot Purée **V**

White Chocolate Pana Cotta with Oat Meal Crumb, Blood Orange & Raspberry Gel **G V**

Winter Berry & Apple Crumble with Vanilla Bean Custard **G V**

Selection of Cheese with Grapes, Celery, Chutney & Crackers **G V**

Tea or Coffee with Mini Mince Pie **G**

Adults £90 Children £40

G – Gluten Free Available **V** – Vegetarian **N** – Contains Nuts **VE** – Vegan Available

Please speak to a Member of Staff regarding any Allergies or Special Dietary Requirements

50% Deposit Required upon Booking with pre-order & remainder due by 15th December

