

CHRISTMAS DAY MENU

DESSERTS

Homemade Amaretto Tiramisu

AA rich layered Italian dessert made with sponge, espresso coffee, mascarpone cheese, steeped in Amaretto, & Marsala wine.



Classic Plum & Figgy Pudding

This delicious Christmas classic is flamed at the table with brandy and served with a brandy custard. (vgo)



Ginger, Cardamon & Coconut Rice Pudding Parcels

Arborio rice cooked in coconut milk with cardamon & fresh ginger in a filo parcel served warm with a mango sorbet garnish. (vg)



Best Of British Cheeseboard

3 classic cheeses served with crackers & grapes & chutney.



Finish off with a tea or coffee & a mini mince pie!

FOR XMAS DAY WE HAVE
ADDED A DISCRETIONARY
GRATUITY OF 7.5%

vg: vegan | v: vegetarian | gf: gluten free | gfo: gluten free option | vgo: vegan option



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£80 per person

A deposit of £20pp (£10 for kids) will be taken at time of booking.

Final payment and pre-order by 1st December.
(non-refundable after 15th december)

Bucks fizz on arrival

STARTERS

Duck Liver And Pork Pate

A rich blend of duck livers combined with minced pork & an orange and Cointreau liqueur, served with toasted bread. (gfo)



Spiced Popcorn Prawns

Breaded & lightly fried prawns, on dressed leaves with a sweet honey dip.



Homemade Cauliflower & Chestnut Soup

Garnished with parsnip crisps & served with an artisan bread roll. (gfo)



Garlic & Edamame Bean Bruschetta

Edamame beans marinated in garlic & mint chilli oil, with a compote of tomato & red onion served on a toasted bruschetta. (vg)

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MAINS

Three Bird Roast

Confit of duck leg, surrounded by chicken and tarragon mousse, wrapped in turkey breast and smoked bacon, served with homemade Yorkshire pudding, vegetables, stuffing, garlic & herb roasted potatoes, with gravy & cranberry sauce. (gfo)



Venison Bourguignon

Fillet of prime venison, slow cooked in Merlot, with baby onions and lardons of smoked bacon with chestnut & potato mash, garnished with bacon rashers & served with vegetables. (gf)



Seafood & King Prawn Paella

Slow-cooked arborio rice with smoked haddock, salmon & cod with King Prawns in a pomodoro tomato sauce, garnished with a spring onion.



Pea & Mint Risotto

Arborio rice slow cooked in vegetable stock with garden peas & mint with a spring onion garnish. (vg) (gf)



Beetroot & Butternut Squash Wellington

Oven-baked & served with garlic & rosemary roast potatoes, vegetables with a rich Malbec gravy. (vg)

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