

CHRISTMAS DAY

STARTERS

**SMOKED SALMON, CLEMENTINE,
RICOTTA CHEESE AND CRISPY PARMA HAM**
with a mixed salad with fresh rocket, mint, citrus dressing and fresh grated horseradish



GAMMON AND LEEK CROQUETTE
served with blue salad, mustard dressing and Parmesan shavings



SMOKED CHICKEN CREAMY BROTH
with crispy pancetta, parsnip and shallots with homemade corn bread



SCALLOPS
Served with roasted candy beetroot cauliflower and pickled fennel salad



SWEET POTATO, PARSNIP AND CHESTNUTS FILO TART (V)
Served with an apple and walnut salad with onion jam

MAINS

ROASTED MONKFISH (GF)
on a bed of spinach, smoked pancetta,
Brussels sprouts & creamy butternut squash puree



VENISON FILLET (GF)
served with cauliflower puree, tender stem broccoli, potato croquette & blackberry jus



CARVERY BANQUET
choose from roast rib of beef, turkey crown, gammon or
stuffed roasted butternut squash (V)



**MUSHROOM, CHESTNUT, SPINACH AND CRANBERRY
STUFFED ROASTED SQUASH (VG)**
with green pesto served with thyme and sage roasted baby potatoes



RICOTTA AND SPINACH RAVIOLI (V)
served on a bed of chestnuts, mushrooms and sage butter



GORGONZOLA AND WALNUT GNOCCHI (V)
with roasted figs, crispy sage and spinach

DESSERT

COFFEE CHEESECAKE
served with vanilla ice cream and roasted hazelnuts



VANILLA PANACOTTA
served with poached rhubarb and almond crumble



BLACKBERRY SORBET
with meringue, mint crisp, white chocolate custard and poached strawberry



CHRISTMAS PUDDING
served with brandy butter, chocolate sauce and berries

(V)=VEGETARIAN (VG)=VEGAN (GF)=GLUTEN FREE

3 COURSE

£65.95

KIDS 5+

£35.