



# Christmas Day Menu



**FIVE COURSES £80.00**  
• CHILDREN UNDER 12 £40.00 •

AVAILABLE MONDAY 25TH DECEMBER • PRE-BOOKING REQUIRED

## STARTERS

### *Roasted Mushroom & Chestnut Soup* GAV

girolle mushrooms, sourdough,  
whipped butter, crispy sage, truffle oil

### *Duck Liver Parfait* GA

toasted focaccia, fig chutney, caper,  
gherkin & watercress salad

### *Roasted Beetroot Salad* GFVE

aged feta, red endive, candied walnuts,  
red grape, balsamic reduction

### *Gin-cured Trout* GA

celeriac & preserved lemon remoulade,  
roasted hazelnut, crostini

## MAINS

### *Roast Turkey & Bacon Roulade*

roast potatoes, maple-glazed parsnips, thyme-roasted  
carrots, Brussels tops, pigs-in-blankets, cranberry jus

### *Fillet of Halibut* GF

saffron fondant potatoes, rainbow chard,  
lobster sauce, chive oil

### *Duo of Beef* GF

6oz fillet steak, mini cottage pie, roasted carrot purée,  
buttered kale, red wine jus

### *Wild Mushroom & Pine Nut Wellington* GFVE

roast potatoes, maple-glazed parsnips,  
thyme-roasted carrots, Brussels tops, vegan gravy

## DESSERT

### *Christmas Pudding* V

brandy custard, brandy syrup  
Vegan option available VE

### *Sticky Toffee Pudding* V

clotted cream ice cream,  
toffee sauce, honeycomb

### *Chantilly Cream Trifle* VE

Maraschino cherries, custard, sponge,  
fresh raspberries, jelly

### *Chocolate Fondant* V

clotted cream ice cream, raspberry coulis,  
hot chocolate sauce

## TO FINISH

*Coffee and Mince Pie* V

FOR THE TABLE

*Selection of Fine British Isle Cheese*

water biscuits, apricot chutney