

Jubilee Christmas Menu £48

Warm sourdough & whipped butter V

Creamed Celeriac soup,
Crumbled roasted chestnuts, truffle oil & fresh chive **VG/NGC**

Duck, pork and port terrine
Apricot and stem ginger chutney toasted sourdough

Clementine & Whiskey Cured Salmon gravadlax
Whipped Crème Fraiche, crispy lilliput capers, cucumber **NGC**

Roast Turkey wrapped in bacon with sage, onion and sausage meat stuffing
Baby roasted potatoes, honey glazed parsnips & carrots, braised red wine cabbage,
brussel sprouts, pigs in blankets & a rich gravy

Wild mushroom & Masala Risotto
chopped black truffles & parmesan crisp **V/NGC**

Pan fried Sea bass fillet
Eggplant Caponata, gordal olives, toasted pine nuts & romesco dressing **NGC**

Roasted Sirloin of beef £10 supp
Baby roasted potatoes, honey glazed parsnips & carrots, braised red wine cabbage, brussels sprouts,
pigs in blankets with a rich gravy & Yorkshire pudding

Stuffed Acorn Squash
Wild rice, mushrooms, sauteed spinach, red pepper dressing, pomegranate & toasted pumpkin seeds
VG/NGC

Traditional Christmas pudding
Fruits of the Forest compote and Brandy custard

White & Dark chocolate Brownie
Rich chocolate sauce & a Raspberry Chantilly cream **V/NGC**

Cranberry & White Chocolate Crème Brulée
Whipped butter shortbread **V**

Royal Christmas Menu £60

Canapes served to table

Warm Sourdough & whipped Butter V

Creamed Celeriac soup,
Crumbled roasted chestnuts, truffle oil & fresh chive VG/NGC

Duck, pork and port terrine
Apricot and stem ginger chutney toasted sourdough

Clementine & Whiskey Cured Salmon gravadlax
Whipped Crème Fraiche, crispy lilliput capers, cucumber NGC

Prawn cocktail
Avocado, shredded baby gem, cucumber, Marie rose **NGC**

Roast Turkey wrapped in bacon with sage, onion and sausage meat stuffing
Baby roasted potatoes, honey glazed parsnips & carrots, braised red wine cabbage,
brussel sprouts, pigs in blankets & a rich gravy

Wild mushroom & Masala Risotto
Fresh arugula, minced black truffles & parmesan crisp **V/NGC**

Roasted Sirloin of beef
Baby roasted potatoes, honey glazed parsnips & carrots, braised red wine cabbage,
brussels sprouts, pigs in blankets with a rich gravy & Yorkshire pudding

Roasted fillet of Salmon
Herbed Peperonata, confit baby potatoes & olive tapenade dressing **NGC**

Stuffed Acorn Squash
Wild rice, mushrooms, sauteed spinach, red pepper dressing,
pomegranate & toasted pumpkin seeds
VG/NGC

Individual Christmas pudding
Fruits of the Forest compote, and Brandy custard

White & Dark chocolate Brownie
Rich chocolate sauce Chantilly cream **V/NGC**

Cranberry & White Chocolate Crème Brulee
Whipped butter shortbread **V**

English cheese board
A selection of bread crisps & biscuits, celery, apricot & stem ginger chutney