

CHRISTMAS DAY MENU

Lightly Curried Parsnip + Apple Soup

Foie Gras + Chicken Liver Parfait + Toasted Brioche + Cherry Compote

Scottish Oak Smoked Salmon + Buckwheat Blinis + Caviar Crème Fraiche

Goats Cheese + Basil Mousse + Tomato Crisps + Melba Toast (V)

Bruschetta + Honeyed Chilli Figs + Parma Ham + Baby Leaves

Champagne Sorbet + Melon Syrup

Traditional Spit Roasted Turkey + Chestnut + Sage Stuffing + Smoked Bacon + Chipolatas + Bread Sauce

Baked Monkfish Tail + Butternut Squash + Chestnut Risotto + Slow Roasted Vine Tomatoes + Basil Dressing

Field Mushroom + Roasted Garlic + Sage Loaf + Tomato + Parsley Relish

Beef Wellington + Roast Shallot + Thyme + Madeira Jus

Pork Fillet + Glazed Apples + Cider Jus + Crisp Air Dried Ham + Braised Fondant Potatoes

(All served with a selection of Seasonal Vegetables + Potatoes)

Trifle + Sherry + Raspberries

Chocolate Truffle Cake + Baileys + Mint Cream

Christmas Pudding + Brandy Sauce

Pear + Star Anise Tarte Tatin + Vanilla Ice Cream

Selection of Cheeses + Quince + Garden Chutney

Coffee + Mince Pies