

CHRISTMAS DAY MENU

4 courses 65.00 per person pre order only

STARTERS

Tomato, cream cheese & chive soup with homebaked bread (V) (GF)

Coln valley smoked salmon with citrus salsa & granary bread (GF)

Stilton, mulled wine, poached pear, rocket & celery salad with hazelnut granola (V) (GF)

Honey glazed ham hock terrine with spiced pineapple chutney & homebaked crusty bread

MAINS

Traditional hand carved Roast Turkey with Festive Trimmings (GF)

Slow cooked short rib of beef in a red wine, rosemary & red onion sauce with carrots, broccoli & roast potatoes

Grilled fillet of sea bass with a chilled vine ripened tomato salsa, tenderstem broccoli, fried sliced potatoes & red pepper dressing (GF)

Oven baked parsnip, chestnut & cranberry loaf with a red pepper & cranberry marmalade, carrots, creamy sprout gratin & roast potatoes (V) (GF)

DESSERTS

Traditional Christmas pudding with custard (V)(GF)

orange posset served with chocolate praline filled Spanish churros (V) (GF)

Belgian chocolate & raspberry torte with honeycomb ice cream & chocolate sauce (V) (GF)

English cheddar & stilton with savoury biscuits, celery & chutney (V)

Coffee & mints

(GF) Gluten Free denotes that the dish can be adapted to meet your dietary needs, please specify (GF) when pre ordering your meal