

Christmas Day 2016

Adults £59.95 Children £39.95

Welcome glass of champagne

Cream of Cauliflower Soup

Duck Rilette

With a spiced pear chutney and toasted walnuts

Seafood Tasting Platter

Smoked trout and Horseradish pate, Brown Shrimp Butter and treacle cured Salmon

Honeycomb of Goats Cheese

Macerated figs and rye crispbreads

Blood Orange Sorbet

Butter Herb Roast Turkey

Roast Potatoes, creamed potatoes, honey roast vegetables, Pan Roast gravy, sage and onion stuffing

Beef Wellington

Carrot puree, roasted heritage carrot, creamed potatoes

Red wine jus.

Pan fried cod loin

Braised peas, baby gem, pancetta and sautéed new potatoes

Wild Mushroom & Goats Cheese Tart

Walnut crust, Herb buttered new Potatoes and Seasonal Vegetables

Traditional Christmas pudding

Brandy Sauce

Chocolate Fondant

Vanilla mascarpone, griottine cherries

Trio of lemon

Lemon tart, lemon Curd and lemon sorbet

Cheese & Biscuits

Tea or Coffee and Mince Pie

A non refundable deposit of £20 per person is required and a pre-order will be requested