



Christmas Day 2017

£64.95 per person (3 courses)

A glass of fizz or mulled wine



To start

Butternut squash, orange and ginger soup with crusty bread (v)

Fresh asparagus with poached egg and hollandaise sauce

Goat cheese tart with sundried tomato, dressed rocket and balsamic glaze

Smoked salmon and prosecco parfait with Melba toast

Smoked chicken and herb terrine with focaccia bread

Mains

Crown of English roast turkey with fluffy – goose fat roasted potatoes, seasonal vegetables, pigs in blanket, apricot stuffing, cranberry sauce and homemade gravy

Stuffed guinea fowl with mushrooms, crispy cabbage, mash potato and wild mushroom sauce

Pancetta wrapped salmon with puy lentils, green beans, honey & whole grain mustard dressing

Slow braised beef 'Bourguignon', lardons with new potatoes and seasonal vegetables

Red cabbage and apple roulade with brie and red onion marmalade (v)

To finish

Christmas pudding with warm brandy sauce

Double chocolate brownie with chocolate sauce and pistachio ice cream

Apple and mix berry crumble with ice cream or custard

Bread and butter pudding with ice cream or custard

Belgium chocolate waffle with vanilla ice cream and chocolate sauce

Coffee/ tea with mince pies