

## CHRISTMAS DAY MENU

A Selection of Canapés & a Glass of Bubbles

### *Starters*

Roasted celeriac velouté, truffle, toasted pecan nuts (vg)  
Salmon & crab cannelloni, avocado, beetroot two ways, granola, horseradish (gf)  
Crispy pork belly, pineapple, mustard sabayon, pickled onion (gf)  
Goats cheese mousse, honeycomb, roasted plum, sourdough crisps (v)  
Chicken liver parfait, brioche, roasted tomato chilli jam

### *Pallet Cleanser*

Blood orange sorbet (vg)

### *Main Courses*

Roast turkey, pork & apricot stuffing, pigs in blankets, bread sauce,  
roast turkey gravy  
Hereford four bone roast rib of beef, triple cooked chips, roasted tomato,  
Portobello mushroom, watercress, béarnaise (gf)  
Pan roasted halibut, crushed new potatoes, seared baby gem,  
lobster & crab bisque (gf)  
Roasted butternut squash, chestnut, apple, sage & turmeric giant couscous (vg)  
All served with Brussel sprouts & roasted chestnuts, roasted root vegetables,  
roasted potatoes

### *Desserts*

Triple chocolate torte, clementine crème, dehydrated chocolate  
Spiced apple, plum & pistachio, meringue creams (gf)  
Christmas pudding, brandy custard  
Apple tarte tatin, rum & raisin ice cream

Tea, coffee & mince pies  
Selection of cheese, grapes, apple, celery, biscuits

**£75 PER PERSON**