

# Christmas Day Menu

3 Courses - £60.00

Prosecco or Orange Juice on Arrival

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## Starters

Roasted Cauliflower Soup with Smoked Salmon, grated Chestnut and Crusty Bread (GF bread available)  
Ham Hock and Pistachio Terrine, Cranberry Compote, Thyme Crostinis and an Apple and Pork Scratching Salad (GF bread available)  
Pan fried Scallops, curried Parsnip Puree, Parsnip crisps finished with Pomegranate Seeds (GF)  
Butternut Squash, roast Hazelnut and Red Pepper Tart, Butternut Squash Puree, Crispy Sage and a Pea shoot salad (V)

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## Mains

Tender Beef Short Rib, Horseradish Mash, Maple Syrup and Balsamic sticky sauce (GF)  
Roast Turkey breast, Rosemary and Thyme roast potatoes, Chestnut and Cranberry Stuffing, Pigs in Blankets and Turkey Gravy  
Cranberry and Pistachio Nut Roast, Roast Potatoes, Yorkshire Pudding and a Red Wine Gravy (V)  
Pan Fried Sea Trout, French Style Peas and Salt and Vinegar Frites (GF)

*Vegetables for all tables:*

Honey Glazed Carrots and Parsnips, Fricassee of Sprouts and Bacon, Cauliflower Cheese

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## Desserts

Cheese and Biscuits, Chestnut and Apple Chutney, Grapes, Celery and Crackers (GF Crackers available) (V)  
Chocolate Orange Cheesecake, Clotted Cream Ice Cream, Chocolate Orange Shards (V)  
Glazed Apple Galette, Apple Puree and Vanilla Crème Anglaise (Served Hot) (V)  
Christmas Pudding Ice Parfait, Rum Soaked caramelised Figs and a Granola Crumble(V)

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Tea / Coffee and a Mince Pie to finish

V = Vegetarian    GF = Gluten free

*Please discuss any dietary requirements with your server*