

CHRISTMAS DINNER

*All Dinner prices start at £29.00 per head and include starter, main, 3 sides, dessert tea coffee and truffles.
(An additional Surcharge may be included based on selection.)*

STARTERS

Meat Dishes

Oven roasted Quail wrapped in a lardon of pancetta, served with a port jus

Carpaccio of Beef with creamed rocket, parmesan shavings and a porcini oil

Fish and Shellfish Dishes

Seared Scallops, pea and artichoke risotto and honey glazed pears, prosecco and caviar sauce

Seared tuna with roasted vine sherry tomatoes a green papaya, red pepper and lemon salad

Vegetarian Dishes

Wild mushroom and Croxton Manor brie tartlet and a sirop de Liege dressing

Jerusalem artichoke veloute with parmesan and toasted almonds

Baked goats cheese with balsamic beetroot, on a rocket and hazelnut salad

Main Courses

Roast Turkey with a sage, chestnut and pistachio stuffing, wild boar sausage wrapped in streaky bacon, served with a cranberry jus

Chargrilled Beef fillet, with dauphinoise potatoes, red onion marmalade, plum and gran marnier jus

Baked fillets of lemon sole, stuffed with a salmon mousse, on a bed of spinach, with a light shellfish and basil sauce

Pan-fried cod with a celeriac & chive mashed potato, braised bok choy, sherry and lemon hollandaise

Grilled supreme of Salmon on a bed of samphire, steamed asparagus and a saffron and tarragon sauce

Roast rump of lamb scented with lavender, black pudding & spring onion mashed potato, redcurrant gravy

Vegetarian Options

Pumpkin and sundried tomato meat loaf with braised courgettes and a sweet red pepper sauce

Broadbean, asparagus & oyster mushroom risotto, finished with rocket and truffle oil

DINNER

SIDES

Please choose any three of the following

Baby roasted new potatoes with sea salt, garlic and rosemary

Braised baby carrots with a chive butter

Crispy honeyed parsnips

Spiced red cabbage, with rioja, cinnamon, star anise and cloves

Selection of steamed provencal vegetables

Brussel sprouts with streaky bacon and shallots

For Afters

Tea or coffee and a selection of handmade truffles

SWEET AND TASTIES

Chocolate mousse with fiery ginger shortbread and candied orange peel

Christmas pudding with warm stewed fruit and a whiskey sauce Anglaise

Tiramisu flavoured with espresso, Baileys and Tia Marie, served with fresh raspberries and caramelised sugar

Mulled wine trifle with winter berries and candied lemon
Individual lime and cranberry bread and butter pudding, with a brandy snap basket and clotted cream

Poached pear in Sauternes, with a gin and blackberry jelly
Baked Baileys and chocolate cheesecake with a red pepper coulis

Orange and cranberry mince pies with a brandy butter cream

Caramelised lemon tart with warmed Winter fruits