



Christmas Day Menu

To Start:

Parma Ham, Melon and Buffalo Mozzarella Salad finished with a Mulled Wine Reduction
Sweet Potato, Leek and Parsnip Soup with a Rosemary and Goats Cheese Crème Fraiche
Chinese Style Crispy Duck Pancakes served with Cucumber, Spring Onion and Hoi-sin Sauce
Seared King Scallops with Caramelised Apple and Black Pudding and Sauce Vierge
Fresh Fig and Stilton Salad finished with a Honey and Thyme Dressing



Citrus Sorbet



The Main Attraction:

Roast Norfolk Breast of Turkey with Chestnut and Apricot stuffing, Chipolata sausage wrapped in Bacon, Roast Parsnips and Potatoes served with Cranberry Sauce
Roast 21 Day Aged Scottish Rib-Eye of Beef served with Horseradish Dauphinoise Potato and a Dark Ale and Wild Mushroom Sauce
Wellington of Venison Fillet with Olive Oil Mash, braised Red Cabbage and a Prune and Armagnac Jus
Butternut Squash Spinach and Goats Cheese en-croute served with herbed Roast Potatoes
Pan Fried Sea-bass with a Fennel and Lemon Risotto and a Crayfish cream sauce

Desserts:

Trio of Handcrafted Deserts
Our Own Aged Christmas Pudding and Brandy Sauce
Selection of Local Cheese and Biscuits
Fresh Filter Coffee served with Homemade Mince Pies

£70 per Head | Under 10's £25 per Head