

Christmas Day Menu

Come together for flavour packed, festive favourites and seasonal Mediterranean specials.

ANTIPASTI FOR THE TABLE

Chorizo lollipops, Prosciutto, grilled peppers, bocconcini, Gordal olives, salted Marcona almonds with spaccatini breadsticks
Vegetarian option available

STARTERS

DUCK LIVER PATE *

Served with rosemary focaccia, golden saffron shallots, spiced mini figs and fig & honey chutney

BAKED CAMEMBERT FONDUE POT * v

With rosemary focaccia for dipping, caramelised walnuts, watercress and cranberry & port chutney

KING PRAWN & LOBSTER COCKTAIL

Poached King prawns & lobster, shredded baby gem, cucumber & sun-dried tomatoes with Marie Rose sauce, served with granary bread & butter

GARLIC & TRUFFLED MUSHROOMS v

Sautéed chestnut, oyster & flat mushrooms with roasted garlic, lemon, parsley & truffle cream served on toasted sourdough
Vegan option available

ROASTED TOMATO & RED PEPPER SOUP v

With garlic infused oil, sourdough & Netherend farm butter
Vegan option available

SAUTÉED SCALLOPS

On parsnip purée with cumin roasted cauliflower, pickled apple & golden sultanas

MAINS

BLADE OF BEEF *

In a rich bourguignon sauce, with pommes purée, buttered green beans & parsnip crisps

HAND CARVED TURKEY BREAST *

With sage & onion stuffing, pigs in blankets, roasted potatoes, parsnip purée, carrots, braised red cabbage and Brussels sprouts with a turkey jus

DUO OF PORK *

Prosciutto wrapped fillet & honey glazed belly pork, served with charred hispi cabbage & pancetta, crushed baby potatoes and a wild mushroom & truffle sauce

PAN-ROASTED COD SUPREME & MUSSELS *

Served on crushed baby potatoes, with samphire, cherry tomatoes, King prawns & fresh mussels in a lobster bisque

21 DAY AGED 170G FILLET STEAK *

Pommes pont-neuf, crispy shallots, grilled cherry tomatoes, dressed watercress & peppercorn sauce

FESTIVE NUT ROAST * **ve**

Walnut, mushroom, root vegetable & pumpkin seed nut roast with roasted potatoes, parsnip purée, carrots, braised red cabbage & Brussels sprouts served with cranberry jus

DESSERTS

TRADITIONAL CHRISTMAS PUDDING * **v**

Served warm with brandy sauce & redcurrants

APPLE, FIG & GINGER CRUMBLE **v**

With vanilla ice cream **Vegan option available**

MELTING CHOCOLATE FONDANT **v**

Served warm with crushed hazelnuts, sour cherries & vanilla ice cream

LEMON TART * **v**

With blood orange sorbet, blood orange sauce & Chantilly cream

RASPBERRY & WHITE CHOCOLATE ETON MESS * **v**

Raspberry sorbet, strawberries, white chocolate, crushed meringue & Chantilly cream

