



# CHRISTMAS



## DAY DINNER

£ 7 5 P E R P E R S O N / £ 4 5 P E R C H I L D

## A M U S E B O U C H E

Pea & Ham Soup with crispy Smoked Sausage



## S T A R T E R S

Confit Duck Leg Terrine with Star Anise, Cranberry & Black Pepper Compote



Potted Smoked Salmon & Crab Mousse with Dill Pickled Fennel & Toast

Brandy Soaked Wild Mushrooms on Toast with Spinach and a warm Balsamic reduction

Blood Orange Salad, Toasted Hazelnuts & herbed Goats Cheese



## M A I N S

Turkey Ballatine with Caramelized Onion, Apple & Sage Stuffing, Roasted Potatoes,  
Pigs in Blankets and Roast Onion Gravy

Cod Loin wrapped in Parma Ham on crushed New Potatoes with a burnt Tomato &  
Basil Pesto, Creamed Leeks & Mushrooms

Roasted Lamb Rump with Bacon wrapped Fondant Potato, White Bean and Garlic  
puree topped with a Mulled Wine & Port Reduction

Sweet Potato & Chestnut Wellington, Creamed Spinach & Roasted  
Red Peppers with Crumbled Feta

## D E S S E R T S



Chocolate & Orange Iced Parfait with a Winter Berry Coulis



Traditional Christmas Pudding laced with Cognac Butter & Cream

Homemade Sticky Toffee Pudding, Salted Caramel sauce & Creme Anglaises

Cheese Board +£2



## T O F I N I S H

Coffee & Mince Pies