

Christmas Day Menu



£95 per adult

£35 child under 12

(2 courses from below or from our main young persons menu)

Chef's Amuse-Bouche

A seasonal bite to begin



Smoked Salmon & Dill Crème

GF option

served on rye, with lemon & caper finish



Chicken Liver Parfait

GF option

Served on toasted brioche & smoked chutney

Whipped Goats Cheese & Beetroot

Hazelnut crumb finished with herb oil **Veg**



English Bronze Turkey

Herb stuffing terrine with thigh & leg
aromatic cranberry sauce, pan roast Turkey stock gravy & chipolata wraps

GF option

Beef Sirloin (cooked pink/well done) & 24 hour braised shortrib

With a Bordelaise sauce

Salmon en Croute

GF option

Champagne burre blanc & chive sauce

Brie, Cranberry & Butternut Squash Filo Pastry wrap

aromatic cranberry sauce, vegan stock gravy **V/Veg**

All served with Goose fat roasted potatoes, honey roasted carrots & parsnips,
sprouts sauteed with pancetta & chestnuts,
cauliflower cheese rarebit



Christmas Pudding

Brandy cream, vanilla custard

Lemon Tart & Italian Meringue

GF option

raspberry sorbet & red currants

Cheeseboard by Provenance

3 selected finest cheese's, quince jelly, **GF option**
focaccia crisps and chutney

