

CHRISTMAS DAY MENU



£115.00 per person

£60.00 per child 12yrs & under

INCLUSIONS

A Glass of Champagne and Canapés on Arrival, 3 Course Meal, Coffee & Mince Pies.

DATE

25th December

ACCOMMODATION

Stay overnight from £135.00 per room including breakfast (based on two people sharing).

TIME

12pm - 3pm

STARTERS

Jerusalem Artichoke & Chestnut Chowder with Truffle Oil & Rustic Ciabatta Croutons (V) (GF DF V Vg Optional)

Trio of Golden, Red & Candy Beetroot Salad with Goats Cheese Mousse, Hazelnut Crumble & Micro Herbs (GF V) (NF DF Vg Optional)

Chicken & Apricot Terrine with Glazed Figs, Pear Salad and Apple & Ale Chutney (GF)

Smoked Salmon & Atlantic Prawn Parcel with Frisse Salad, Pickled Cucumber & Citrus Emulsion (GF NF)

MAINS

Roast Turkey Breast with Pig in Blanket, Seasonal Root Vegetables, Brussels Sprouts, Roast Potatoes, Sage and Onion Stuffing & a Lightly Spiced Cranberry Jus (NF) (GF DF Optional)

Baked Cod Supreme with Tenderstem Broccoli, Pomme Anna and a Crayfish & Prawn Beurre Blanc (GF NF)

Five-Hour Braised Feather Blade of Beef with Roast Potatoes, Panache of Roasted Root Vegetables, Tenderstem Broccoli & a Red Wine Jus (GF DF NF)

Wild Mushroom & Chestnut Pithivier with Maple and Mustard Roasted Salsify, Tenderstem Broccoli & a Rustic Tomato Sauce (DF NF V Vg)

DESSERTS

Spiced Christmas Pudding with Brandy Sauce, Poached Plums & Red Currants (V)

Christmas Sundae with Mulled Pears, Candied Walnuts, Vegan Vanilla Ice Cream & Winter Berries (GF DF V Vg) (NF Optional)

Chocolate & Cranberry Bread and Butter Pudding with Vanilla Crème Anglaise & a Berry Compote (NF)

Selection of English Cheese with Chutneys, Grapes, Celery Sticks and Crackers (V) (GF Optional)

