

Christmas Day 2020

Glass of Prosecco or Fruit Juice on arrival

STARTERS

Rooted Carrot & Butternut Squash Soup, served with herbed croutons and a freshly baked bread roll & butter

Salmon, Crayfish & Cream Cheese Tian, served with a lemon & caper dressing, brown bread and garnish leaves

Homemade Ham Hock Terrine, served with piccalilli and sliced farmhouse bread

Spiced Pickled Pear, Walnut & Stilton salad, dressed with a balsamic glaze

MAINS

The Ultimate Carvery, Choice of turkey, beef, pork and gammon, fourteen freshly prepared vegetables, homemade Yorkshire puddings, and chipolatas wrapped in bacon

Apricot, Sweet Potato & Cashew Nut Tart, served with Chantenay carrots and sautéed green vegetables

Oven Baked Seabass with Garlic & Rosemary, served with ratatouille & pesto roasted new potatoes

Chicken Stuffed with Cranberry, Goats Cheese & Spinach, wrapped in Parma Ham & served with sautéed green vegetables and a white wine cream sauce

DESSERTS

Traditional Christmas pudding & brandy sauce

Biscoff Cheesecake & Whipped Cream

Chocolate & Orange Torte, served with ice cream & Chocolate sauce

Forest Fruit Roulade topped with toasted almonds, served with whipped cream

Selection of cheeses served with red onion chutney, celery sticks, grapes and crackers

Dessert - Vegan Option on Request

£75.00