



(£110 per adult)



Christmas Day menu

Fizz & Canapés served on arrival

To Start

Salt & Pepper Gressingham Duck, Thyme & Red Wine Fondant Potato,
Braised Savoy & Port Jus

Baked Pistachio crusted Cerney Goats Cheese, Hot Honey roast Pear with
Rocket & Balsamic Shallot

Jumbo King Prawn & Scallop Skewer with Vietnamese dressed Salad

Garlic, Chestnut Mushroom & smoked Applewood Soup with Mushroom
Croque Monsieur

Mains

Butter roasted Turkey Crown, served with Duck Fat Roast Potatoes, Pigs in
Blankets, Maple Parsnips, Cranberry & Sage Meat Stuffing

Cannon of Lamb & Crispy Lamb Shoulder served with Creamed Pea &
Pancetta, Braised Onions, Dauphinoise Potatoes & Lamb Jus

Fillet of Halibut filled with a Crab & Smoked Salmon Mousse with Dill &
Lemon Crushed Potatoes & Lobster Tail Bisque

Roast Pumpkin, Feta & Spanish Pithivier with Sweet Potato & Chive Mash,
Roast Root Vegetables & Rosemary & Red Wine Jus



Festive desserts

Christmas pudding served with Brandy sauce & Spiced Plum

Trio of Banana, Caramel & Banana Crème Brulé, Banoffee Pie & Cookie & Banana Ice-cream Sandwich

Spiced Apple & Blueberry Crumble Tart with Calvados Crème Anglaise

Neapolitan layered Cheesecake with Vanilla Mascarpone and a Chocolate Flake

Selection of Cheese College White with Truffle, Cornish Crunch, Shropshire Blue & Kingston Goats Cheese served with Biscuits, Apple, Grapes & Red Onion Chutney

Followed by

Tea or Coffee & Mints

