

CHRISTMAS EVE MENU

STARTERS

Roast Field Mushroom Soup

Tarragon Crème Fraiche

Pressed Terrine of Roast Chicken

Winter Leeks, Chestnuts and Prosciutto, Plum and Apple Chutney,
Toasted Onion Bread

Pear and Beetroot Carpaccio

Blue Cheese and Caramelised Hazelnut Salad, Balsamic Dressing

MAINS

Twice Cooked, Spiced Pork Belly

With Ginger, Black Garlic, Spring Onions and Coriander with Pak Choi, Hashed Potatoes and a Five Spice Sauce

Seared Breast of Roast Chicken

Fondant Potatoes, Carrot Purée, Cavolo Nero, Caramelised Shallot Sauce

Roast Cod

Saffron Cocotte Potatoes, Purple Sprouting Broccoli, Clam and Tarragon Butter Sauce

Beetroot and Roast Celeriac Risotto

Ricotta Cheese, Pumpkin Seeds, Rocket salad

DESSERTS

Vanilla Crème Brûlée

Cranberry and Orange Shortbread

White Chocolate and Raspberry Cheesecake

Raspberry Sorbet

Platter of Cheese and Biscuits

Celery, Grapes and Chutney

Coffee and Mince Pies



CHRISTMAS DAY MENU

STARTERS

Maple Roast Parsnip, Onion and Butterbean Soup

Garlic Croutons

Atlantic Prawn Cocktail

Bloody Mary Sauce, Lemon, Crisp Gem, Focaccia Toasts

Ham Hock and Parsley Croquettes

Saffron Aioli, Beetroot, Orange and Carraway Salad

MAINS

Locally Produced Roast Turkey Served with all the Trimmings

Roast Potatoes, Market Vegetables and a Rich Thyme Jus

Seared Rump of Lamb

Dauphinoise Potato, Sautéed Turnips, Brussels and Hazelnuts, Roast Garlic and Shallot Jus

Pan Seared Fillet of Sea Bass

Smoked Salmon and Chive Risotto, Crayfish and Lemon Sauce

Provencal Vegetable, Basil and Mozzarella Tart

Nutmeg Creamed Spinach

DESSERTS

Classic Christmas Pudding

Brandy Sauce

Dark Chocolate Delice

Caramel Sauce, Burnt Butter Ice Cream

Platter of Cheese and Biscuits

Celery, Grapes and Winter Chutney

Coffee and Mince Pies

BOXING DAY MENU

STARTERS

Winter Vegetable and Pearl Barley Broth

Smoked Cheddar Crouton

Italian Charcuterie

Winter Chutney, Pickles, Shaved Berkswell, Crisp Sour Dough

Salmon, Dill and Caper Tart

Shaved Fennel, Watercress Salad, Pickled Cucumber

MAINS

Seared Pork Fillet

Colcannon Mashed Potatoes, Glazed Chantenay Carrots, Caramelised Shallot Jus

Breast of Roast Chicken

Parmentier Potatoes, Buttered Winter Kale, Wild Mushroom Sauce

Sweet Chilli and Honey Glazed Salmon

Sweet Potato, Tomato and Coriander Masala, Pak choi, Mango Salsa

Smoked Cheese and Wild Mushroom Gnocchi

Rocket Salad

DESSERTS

Warm Bakewell Tart

Vanilla Ice Cream

White Chocolate and Baileys Cheesecake

Raspberry Compôte

Platter of Cheese and Biscuits

Celery, Grapes and Seasonal Chutney

Coffee and Petits Fours

