

CHRISTMAS DINNER

Evening Group Menu

Starters

Cream of Celeriac Soup

Sprout Crisps, Crusty Bread (V) (GF)

Burrata Bruschetta

Peas, Broad Beans, Radish & Basil (V) (GF)

Ham, Chicken & Chorizo Terrine

Beetroot Puree, Toasted Ciabatta (GF)

Oak Smoked Salmon & Crayfish

Fennel Bread, Caper, Shallot & Parsley Dressing (GF)

Beef & Leek Tart

Horseradish Crème Fraiche, Watercress Pesto

Mains

Butter Roast Breast & Leg of Turkey

Chestnut & Cranberry Stuffing, Pigs in Blankets,
Duck Fat Roast Potatoes (GF)

Herb Crusted Rump of Lamb

Celeriac & Parsnip Mash, Potato Gnocchi, Rosemary Jus

Slow Cooked Feather Blade of British Beef

Maris Piper Mash, Chestnut Mushroom,
Caramelized Onions, Red Wine Jus (GF)

Pan Fried Fillet of Sea Bass

Smoked Pancetta & Runner Bean Fricassee,
Saffron Quenelle, Tomato & Lemon Dressing (GF)

Root Vegetable Crumble

Soft Poached Duck Egg, Micro Herbs (V) (GF)

All main dishes are served with a selection of seasonal vegetables

Desserts

Chocolate Torte

Blackberry Paint, Gingerbread Crumble

Traditional Christmas Pudding

Brandy Sauce, Redcurrants (GF)

Sticky Toffee Pudding

Hot Fudge Sauce, Clotted Cream Ice Cream (GF)

Coconut Ice-cream & Mango Sorbet Parfait (GF)

Cheese Platter

Biscuits, Celery, Grapes & Chutney (GF)

£29.95 to £39.95 Per Head

(GF) available gluten free

