

# CHRISTMAS DAY

## **Confit Garlic, Celeriac & Chestnut Soup**

Mushroom, Thyme, Chestnut Granola, Crusty Bread (V, VE, GFA)

**Brie & Cranberry Filo Tart**, Peach, Shallot Balsamic Chutney (V)

**Salmon Gravlax**, Cucumber, Fennel, Dill Salsa, Lemon Mascarpone, Honey & Mustard Caviar (GF)

**Traditional Ham Hock Terrine**, Piccalilli Puree, Sourdough Croute, Pickled Onion, Red Sorrel (GF)

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*All served with pancetta roasted brussels and honey glazed parsnips*

## **Roast Stuffed Turkey**

Stuffed with Cranberries, Sage, Brioche & Chicken Livers, Pig in Blanket, Herb Roasted Potatoes, Pomme Puree, Confit Carrot, Green Beans & Fresh Turkey Jus (DF)

## **Mini Beef Wellington**

Rosemary Pomme Puree, Green Beans, Fresh Red Currents & Jus

## **Pan-Fried Goose**

Roasted Root Veg Mash, Confit Shallot, Pickled Blackberries & Sweet Jus (GF)

## **Seared Cod Fillet**

Sautéed Cabbage & Leeks, Roasted Cherry Tomatoes, Confit Garlic, Sun-Dried & Caper Butter (GF)

## **Mini Vegan Wellington**

Honey Roasted Parsnips, Confit Carrots, Roasted Herby Potatoes, Green Beans & Vegan Jus (V, VE)

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**Christmas Pudding**, Brandy Cream & Redcurrant (VE, V, GFA)

**Rum Baba**, Clotted Cream, Fruit Salsa, Caramel Rum

**Gingerbread Cheesecake**, Stem-Ginger, Mojito Sorbet

**Chocolate Yule Log**, Brown Sugar & Orange Granita, Mandarin Sorbet

**Cheeseboard**, Frozen Grapes, Celery, Artisan Biscuits

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Tea, Coffee & Mint

Sittings: 12.30pm, 2.30pm & 3.45pm

£89.95 per person | Children £45.00  
Five & under complimentary

