

Christmas Day Menu

On Arrival

Glass of Taittinger Brut Champagne

Snack

Lincolnshire Poacher gougère, whipped smoked chicken butter

Starters

Beetroot cured salmon, horseradish crème fraîche, pickled cucumber & rye crisp
Chicken liver parfait, mulled wine onion chutney & toasted brioche
Curried parsnip velouté, chestnut crumb & sage oil (ve)

Main Courses

Roast turkey ballotine, sage & onion stuffing, pigs in blankets, roast potatoes, glazed carrots, braised red cabbage, parsnip purée, Yorkshire pudding & red wine gravy

Slow cooked Jacob's ladder of beef, roast potatoes, glazed winter vegetables, red wine sauce & Yorkshire pudding

Roast fillet of hake, brown shrimp butter, crushed potatoes & winter greens

Chestnut, cranberry & lentil wellington, roast potatoes, winter vegetables & vegetable jus (ve)

Desserts

Dark chocolate cremoso, extra virgin olive oil, smoked sea salt & honeycomb
Clementine & vanilla cheesecake, winter berry compote
Traditional Christmas pudding, brandy anglaise (ve)

To Finish

Warm mini mince pie, brandy cream
Dark chocolate truffles
Served with tea & coffee