

Christmas Day Menu

£85.95 Per Person



COUNTRY
DINING & INNS

VE Vegan | V Vegetarian | VE Vegan on Request | V Vegetarian on Request | GF Gluten Free | GF Gluten Free on Request

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Our vegan dishes are prepared using plant-based ingredients. However, they are cooked in a kitchen where non-vegan products are handled, and we cannot guarantee the absence of cross-contamination.

Christmas Day Menu

£85.95 Per Person



Starters

King Prawn Cocktail

Tossed in a Marie Rose sauce, on a bed of crunchy baby gem lettuce & ripe avocado.

Served with toasted rustic bread.

V Camembert & Mature Cheddar Soufflé

Golden-baked soufflé, drizzled with hot honey & pomegranate jewels

V VE Roasted Butternut Squash & Chestnut Soup

Topped with a crème fraîche swirl & parsnip crisp.

Coquilles St Jacques

Seared scallops in a creamy white wine & shallot sauce, on a bed of sautéed mushrooms with a wedge of lemon.

V Warm Goat's Cheese & Fig Tartlet

With fig & honey chutney, finished with a pomegranate salad garnish.

Pork & Duck Liver Pâté

Smooth pâté infused with Port, served with toasted brioche & homemade chutney.

To Start

A premium selection of amuse bouche.

Mains

Braised Lamb Shank

Served with creamy mashed potato, winter vegetables & finished with a rich cranberry & a red wine jus.

V Cauliflower Cheese Tart

Cauliflower tossed with a silky, rich dairy-free cheese sauce, topped with golden breadcrumbs, served with garlic-roasted potatoes, winter vegetables & gravy.

Lemon & Tarragon Seabass

Grilled seabass fillets with a lemon & tarragon butter served with potato gratin & samphire.

Brie, Cranberry & Chicken Roulade

Chicken breast stuffed with brie & cranberry, served with crushed potatoes, winter vegetables & a white wine jus.

Roasted Rib of Beef

Served with fondant potato, winter vegetables, roasted shallot & a red wine jus.

The Ultimate Christmas Dinner

Turkey with Orange & Thyme

VE Vegan Wellington Slice

Roast potatoes, stuffing, creamed savoy, parsnip puree, honeyed carrots, buttered greens, Brussels sprouts, rich gravy, Yorkshire pudding & pigs in blankets.

Sides amended for vegetarian & vegan roast.

Desserts

Triple Chocolate Slice

Almond biscuit base, milk chocolate & hazelnut cream, white chocolate ganache, finished with a dark chocolate coating, served with vanilla ice cream

VE Christmas Pudding

A rich & deeply spiced festive fruit pudding, served warm with a vanilla & brandy custard.

VE GF Clementine & Prosecco Torte

Ginger biscuit crumb with a layer of Prosecco & Clementine creamy filling, served with Prosecco sorbet.

Espresso Martini Tiramisu

Coffee & brandy-soaked sponge layered with an espresso mousse with a cocoa biscuit crumb.

Christmas Cheeseboard

A selection of locally source cheeses, crackers, grapes, celery & caramelised onion chutney

**Dishes may vary slightly from the menu depending on stock availability.*