

£75PP | 6 COURSES

Christmas Day

CANAPES ON ARRIVAL

STARTER

Duck Parfait, Brioche Toast, Apple & Fig Festive Jam, Mixed Leaf Crispy Brie Wedges, Panko-coated brie, cranberry compote & rocket (V)
Smoked Salmon & Prawn Cocktail With Marie Rose sauce, cucumber & baby gem.
Celeriac and Parsnip Soup, Fresh Cream, Sourdough Crostini (VGA)

PALLETE CLEANSER

Champagne Sorbet with a Mint Chiffonade

MAIN COURSE

Basted Turkey Breast, Crispy Roast Potatoes, Maple Roasted Carrot and Parsnips, Roasted Brussel Sprouts, Braised Red Cabbage, Bacon Wrapped Apricot, Sage and Onion Stuffing, Pig in Blanket, Chefs Christmas Gravy

Fillet of Sea Bass, Seaweed Butter, Herb-Crushed New Potatoes, Buttered Greens, Lemon Hollandaise

Blade of Beef Bourguignon, Roasted Heritage Carrots, Confit Garlic Mash, Sautéed Curly Kale

Festive Nut Roast, Rosemary, Garlic & Thyme Infused Roast Potatoes, Sautéed Greens, Roasted Heritage Carrots, Vegan Mulled Wine Jus (VG)

DESSERT

Traditional Christmas Pudding, Brandy Sauce

Baileys and White Chocolate Cheesecake, Dark Chocolate Soil

Mince Pie Sundae, Mince pie chunks, vanilla bean ice cream, whipped cream & cinnamon dusting.

Trillionaires Tart, Mulled Wine Berry Compote (VG)

Chocolate and Hazelnut Praline Parfait

*MINI MINCE PIE AND HOT
DRINK TO FOLLOW...*