



## **CHRISTMAS DAY MENU**

*7 Courses & Glass of Prosecco on arrival*

**£95.00 per person | £40 Children (aged 12 and under) – 12 till 4 pm**

### **Amuse bouche**

### **Soup de Jour**

### **STARTERS**

Crab & smoked salmon stack finished with herb oil (v, df, gf, nf)

Smoked venison, rocket, blue cheese, apple walnut salad (gf)

Vegetable and arborio rice stuffed mushroom finished with herb oil & garnish (v, ve, gf, df, nf)

Lightly spiced chicken with mango mayonnaise (gf, nf)

### **MAINS**

Pan roasted turkey breast, parsnip puree, rosemary roasted new potatoes, Tenderstem broccoli finished with jus (gf, df, nf)

Slow cooked duck leg on a bed of sauteed mushrooms & new potatoes finished with orange jus (gf, df, nf)

Braised lamb shank, wholegrain mustard mash, heritage carrots minted pan jus (gf, nf)

Garlic & saffron baked salmon served with creamy coconut risotto (v, gf, df, nf)

Baked aubergine stack on a bed of lightly spiced risotto (ve, v, gf, df, nf)

*Served with a selection of house vegetables*

### **Palate cleanser**

### **DESSERTS**

Christmas pudding served with crème anglaise (v, ve, df excluding crème anglaise)

Chocolate & raspberry torte served with fruit compote (ve, gf, v, df)

Lemon & orange tart with lemon & orange curd ganache served with vanilla ice-cream (v)

Cheese selection served with crackers, fruit & chutney (v, nf)

Selection of ice-cream's & sorbets

### **TO END**

Tea Coffee & mince pies