

## **Christmas Day**

### **~ Canapes ~**

salmon blini - hollandaise asparagus tips

### **To Start**

#### **Sweet Potato & Cinnamon Soup**

homemade bread

#### **Smoked Duck Breast**

cherry textures

#### **Prawn Cocktail Bon Bons**

grilled baby gem - smoked tomato & tobasco gel

#### **Blue Cheese Mousse**

poached pear - toasted fennel bread

### **~Pallet Cleanser~**

Prosecco & lemon sorbet

### **Main Course**

#### **Roast Turkey Christmas Dinner**

roast potatoes - honey roast vegetables - brussel sprouts - pigs in blankets – gravy

#### **Roast Sirloin of Beef**

roast potatoes - honey roast & steamed vegetables - gravy - Yorkshire pudding

#### **Pan Roast Sea Bass**

fondant potato - roast fennel - chestnut puree

#### **Beetroot & Goat's Cheese Roulade**

seared cabbage & chestnut - beetroot & baby onion gravy

### **To Finish**

#### **Chocolate Delice**

Turkish delight gel - white chocolate ice cream

#### **Earl Grey Brulee**

honey & orange sorbet - popping candy sugar cubes

#### **Traditional Christmas Pudding**

brandy custard

#### **Festive Cheese Selection**

grapes - celery - mulled chutney – crackers

### **Tea, Coffee & Petit Fours**

**£70 per adult ; £40 per child**

A discretionary 10% service charge will be added to your final bill

All booking must be confirmed with a £20 deposit per head which will become non-refundable after November 1<sup>st</sup>.

All food must be pre-ordered in advance; pre-orders should be submitted by December 1<sup>st</sup>.

Timeslots for tables will be allocated on a first-come first-served basis, upon confirmation of the booking.

**BOOK BEFORE OCTOBER 31<sup>st</sup>**  
**And Get a Glass of Fizz or Mulled Wine on Arrival**