



# CHRISTMAS DAY MENU

6 COURSES | ADULTS £110 | CHILDREN £50



All Tables to be seated between 12 noon & 3pm

Table will be yours for the entirety of the day.

## BOUCHE & BREADS

### HOME BAKED BREAD SELECTION

Nocellara Olives, Balsamic Vinegar  
& Oils, Salted Butter

&

### JERUSALEM ARTICHOKE VELOUTÉ

Chestnuts & Truffle Oil

## STARTERS

### CROPWELL BISHOP STILTON MOUSSE

Mulled Wine Infused Pears,  
Pear Chutney, Crispy Onions

### CITRUS CURED SALMON

Crayfish & Prawn Cocktail, Pickled  
Cucumber, Capers, Dill Emulsion

### DUCK LIVER PARFAIT

Smoked Duck Breast, Celeriac Remoulade,  
Clementine & Cranberry Chutney &  
Brioche Toast

### SPICED SWEET POTATO FALAFEL

Pomegranate, Orange & Chicory Salad

## CHEESE COURSE

### A SELECTION OF CHEESE

Served with a Winter Orchid  
Chutney, Crackers, Frozen Grapes,  
Walnut Bread

## MAINS

*All served with Duck Fat Roast Potatoes, Sautéed  
Brussel Sprouts & Bacon, Honey Roast Carrots &  
Parsnips, Creamed Leeks*

### TRADITIONAL CHRISTMAS ROAST TURKEY

### ROAST SIRLOIN OF BEEF, YORKSHIRE PUDDING, RED WINE JUS

### PAN FRIED HALIBUT

Creamed Potato, Roasted Cauliflower,  
Raisin & Caper Purée, Chive Beur Blanc

### ROOT VEGETABLE & MUSHROOM WELLINGTON

## DESSERTS

### TRADITIONAL CHRISTMAS PUDDING

With Brandy Sauce

### BLACK FOREST TRIFLE

### ORANGE CHEESECAKE

With Blood Orange Sorbet

### SELECTION OF ICE CREAMS & SORBETS

## COFFEES, PETIT FOURS & MINCE PIES

*A Choice of*

### CAPPUCCINO, LATTE, FLAT WHITE, ESPRESSO OR AMERICANO

Served with a selection of Petit Fours  
and Mince Pies