



# CHRISTMAS DAY MENU

SITTINGS AT 12PM & 3PM

## STARTERS

- Mushroom & chestnut soup, croutons, homemade bread, butter
- Grilled king prawns, chargrilled gem lettuce, tomato chutney, lobster emulsion
- Goats cheese beignets, confit new potatoes, baby leeks, red onion jam
- Guinea fowl terrine, madeira jelly, mushroom, date puree

## MAIN COURSE

- Breast and leg of goose with all the trimmings
- Individual beef Wellington, fondant potato, carrot, seasonal vegetables, jus
- Pan fried Halibut, swede, sprouts, pancetta, mulled cider sauce
- Beetroot, Goats cheese & spinach Wellington, seasonal vegetables, vegetable gravy

## DESSERT

- Christmas pudding, rum sauce, brandy butter
- Individual mulled ice cream baked Alaska
- Chocolate and spiced orange layered pave, cremeux, orange sorbet
- Selection of cheeses, chutney, apple, grapes, artisan crackers

Coffee & mince pies  
£120 per person

