

ADULTS CHRISTMAS DAY MENU

— 4 COURSE MEAL £79.95 —

ARRIVAL DRINKS

A Glass of Prosecco or a Glass of Juice

AMUSE BOUCHE

Chef's Bloody Mary Gazpacho

A Vibrant Chilled Tomato Gazpacho Blended with Cucumber, Red Pepper & Celery, Lemon Juice and a Gentle Bloody Mary Kick

STARTERS

Creamy Roasted Garlic Mushroom Soup

A Smooth Velvety Blend of Mushroom, Infused with Onions, Garlic & Thyme Finished with Drizzled Cream and Served with a Warm Bread Roll & Butter

Chicken & Herb Terrine

Fragrant Chicken & Herb Terrine Accompanied with Apple & Cranberry Chutney, Toasted Garlic Ciabatta Slice and Baby Pickled Balsamic Onion

Beetroot Smoked Salmon Gravavlax

Delicately Formed Roses of Cold Smoked Salmon Served with Pickled Cucumber Ribbons, Lemon Dill Crème Fraîche and Topped with a Touch of Caviar

Baked Camembert, Fig & Caramelised Onion Tart

Festive Baked Camembert Combined with Sweet Figs and Caramelised Onion in a Buttery Tart, Accompanied with Fresh Rocket Salad Fig & Onion Chutney Finished with a Balsamic Glaze

MAINS

Traditional British Festive Carvery

A selection of Succulent Roast Meats with all the Festive Trimmings, Including Crispy Golden Roast Potatoes, Seasonal Vegetables, Stuffing, Golden Yorkshire Pudding Along with Pigs in Blankets & Rich Home Made Beef & Onion Gravy

Medallions of Lamb

Succulent Medallions of Lamb, Delicately Seared to Perfection, Served Alongside Creamy Truffle Mash Potato, Honey-Glazed Carrot, Parsnip and Tenderstem Broccoli, Finished with a Rich Red Wine & Mint Jus and Topped with Parsnip Crisp

Grilled Fillet of Seabass

Delicately Grilled Seabass, Served on a Bed of Buttery Crushed Baby New Potatoes, Accompanied with a Panache of Vegetables & Finished with a Luxurious Creamy Lemon & Persillade Velouté

Beetroot & Butternut Squash Wellington

Roasted Beetroot & Butternut Squash Encased in a Golden Puff pastry, Served with a Creamy Mash Potato, Crispy Roast Potatoes & Tenderstem Broccoli Finished with a Rich Thyme & Red Onion Sauce

DESSERTS

Traditional Christmas Pudding

Rich Indulgent Traditional Christmas Pudding Packed with Dried Fruit, Festive Spices Served Warm with a Silky Brandy Sauce Drizzled with Fruit Coulis & Garnished with Fresh Red Currant Berries

Black Forest Cheesecake

Rich Smooth Cornish Cream Belgian Chocolate Cheesecake with a Centre of Sweet Black Cherry Compote and Kirsch Flavour Mousse. Sitting on a Chocolate Crumb Base, Accompanied with Kirsch Infused Black Cherries Drizzled with a Rich Cherry Sauce & Finished with Dark Chocolate Shavings

Sticky Toffee Pudding

Classic Sticky Toffee Pudding Made with Indulgent Dates, Black Treacle and Golden Syrup, Generously Coated in a Velvety Warm Toffee Sauce and Finished with a Scoop of Creamy Vanilla Ice Cream

British Cheese Plate

Double Gloucester, Blue Stilton, Somerset Camembert and Barbor's Mature Cheddar, Accompanied by Jacob's Assorted Cheese Biscuits, Fresh grapes, Crisp Celery and Festive Apple Cranberry Chutney

AFTER DINNER TREAT

Finish Your Meal with Fresh Traditional Festive Mince Pies
Tea & Coffee Available On Request

Please inform a member of staff of any food allergies or dietary requirements before ordering.
Although every care is taken, we cannot guarantee that any dish is completely free from allergens.