

# Christmas Day Menu

## **ROASTED BEETROOT AND FETA SALAD (VE) (GF)**

Beetroot hummus, sunflower seeds, red sorrel, balsamic dressing.

## **ORANGE AND FENNEL CURED TROUT**

Delicately cured trout with a star anise pickled fennel salad, lemon dressing and rye bread.

## **CONFIT DUCK & DUCK LIVER TERRINE**

Pressed confit duck and duck liver terrine with caramelised onion chutney and buttered brioche.



## **TRADITIONAL ROAST TURKEY (GFA)**

Succulent roast turkey breast served with bacon-wrapped chipolatas, sage & onion stuffing, golden roast potatoes, honey-baked root vegetables and buttered sprouts – a Christmas classic done to perfection!

## **BAKED FILLET OF SEA BASS**

Tender baked sea bass fillet with a crispy crab fishcake, pak choi and a zesty lemon and chive fish cream.

## **ROAST SIRLOIN OF AGED BRITISH BEEF (GF)**

Roasted sirloin of aged British beef served with roast potatoes, traditional Yorkshire pudding, honey-baked root vegetables and smoked pancetta buttered sprouts.

## **ROAST SWEET POTATO WELLINGTON (VE)**

Spiced lentils wrapped in sweet potato, served with wilted spinach, confit carrot and rich thyme gravy.

## **FAMILY SERVICE**

All meals come with golden roast potatoes, cauliflower cheese, slow-cooked red cabbage with cranberry. Served family style.



## **CHRISTMAS PLUM PUDDING (VEA) (GFA)**

Rich and fruity plum pudding, served warm with brandy sauce.

## **'BILLIONAIRE'S' (VE) (GF)**

A velvety chocolate mousse with caramel sauce and salted caramel ice cream.

## **CARAMELISED LEMON TART**

Served with fresh raspberry compote, freeze-dried raspberry and raspberry sorbet.



## **TEA, COFFEE, TRUFFLES & MINCE PIES**

A cup of freshly brewed tea or coffee, served with chocolate truffles and traditional buttery mince pies filled with a festive fruit mix.

Allergen details: If you would like information on ingredients within our menu items in relation to allergens and food intolerances including GF, please ask a member of staff who will be happy to assist you. Our food is prepared in a kitchen where nuts, gluten and other known allergens/intolerances may be present. This is a sample menu and may be subject to small changes.

