Christmas DAY Menu

 Starters

Carrot and coconut soup – served with warm ciabatta bread

Pan seared scallops – in a seafood & tomato bisk, finished with chorizo done 3 ways

Arancini balls – filled with pulled pork & mozzarella, served on top of BBQ sauce, finished with spring onion & watercress

Christmas Parcel – filled with a cranberry infused ratatouille & served with a rocket garnish

Amuse Bouche

Lemon sorbet

Main

Pan fried fillet of sea bass with a spinach velouté sauce, served with hasselback potatoes, braised red cabbage & heritage carrots

Traditional turkey wrapped in bacon, roasted potatoes, pigs in blankets, brussel sprouts, sage & onion stuffing. Roasted carrots, roasted parsnips, Yorkshire pudding & our famous gravy.

Slow cooked sous vide lamb rump – dauphinoise potatoes, sweetheart cabbage, tender stem broccoli, amaretto demi glaze sauce

Roasted stuffed butternut squash stuffed with pepper, mushrooms, lentils, leeks & sweet potatoes, served with a salad garnish & a lemon & coriander couscous

Desserts

Three berry homemade crumble served with brandy custard

Christmas pudding with Chantilly cream

Individual Manhattan stack – chocolate mousse topped with a profiterole & chocolate & caramel sauce

Cheese Board – served with grapes & crackers