

Christmas Day Menu

STARTERS

Roasted Butternut Soup (V) (VE)

With paprika oil and toasted pumpkin seeds

Duck Liver and Port Parfait

With cranberry compote and toasted ciabatta

Oak Smoked Salmon

With cucumber, hand picked crab and horseradish crème fraiche and blinis

Textures of Beetroot (V)

Red and golden beetroot with orange and crumbled goats cheese with hazelnut crumb

MAINS

Roasted Turkey Breast

With duck fat roasted potatoes, apricot and pork stuffing, pig in blanket, served with gravy

Pan Fried fillet of Seabass

With saffron infused new potatoes, parsley and cream sauce

Mushroom Brie, Beetroot Chutney And Chestnut tart

With sautéed new potatoes

Roast Rump of Lamb

With tenderstem broccoli, duck fat roasted potatoes, red wine jus

DESSERTS

Classic Christmas Pudding

With brandy sauce

Flaming Vanilla Scented Crème Brulee

With forest berries and shortbread

Warm Chocolate Brownie

With vanilla pod ice cream

Selection of British Cheese Board

Grapes, plum chutney and biscuits

New Year's Eve Menu

STARTERS

Roasted Tomato & Thyme Soup (V) (VE)

With truffle oil and rustic bread

Ham Hock Terrine

With pickled cauliflower, butternut squash purée and toasted ciabatta

Oak Smoked Salmon

With cucumber, hand picked crab and horseradish crème fraiche and blinis

Capraise Salad (V)

Ripped mozzarella, marinated cherry tomatoes, basil oil

INTERMEDIATE

Champagne Sorbet

MAINS

Oven Roasted Breast of Corn-fed Chicken

Butternut purée, baby carrots, broccoli fondant potato, red wine jus

Baked Cod

With wild mushroom and leeks with a aromatic Asian broth

Mushroom Brie, Beetroot Chutney and Chestnut tart

With sautéed new potatoes

Roast Rump of Lamb

With wilted spinach, polenta and horseradish chips, red wine jus

DESSERTS

Bramley Apple and Cinnamon Crumble Tart

With vanilla anglaise

Flaming Vanilla Scented Crème Brûlée

With forest berries and shortbread

Warm Chocolate Brownie

With vanilla pod ice cream

Selection of British Cheese Board

Grapes, plum chutney and biscuits