



Five Course Christmas Menu

Adults £69.50

Childs £35.50

A glass of Prosecco on arrival

Starter

Chestnut Soup

Chestnut Puree, Black Truffle, Whipped Cream (V)

Prawn cocktail

King Prawn, Lobster, Avocado, traditional cocktail sauce and melba toast

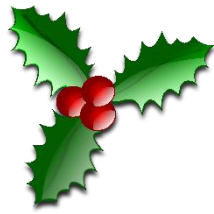
Terrine

Presse Foie Grass, Corn Fed Chicken, globe artichoke and wild chervil
mayonnaise

Tart

Goat Cheese tart with Prosciutto, Honey Glazed Fig, Wild Rocket, Port and
Balsamic Glaze

Lemon Sorbet



Main

Turkey

Crown of English Roast Turkey Breast, Pigs in Blanket, Stuffing, Bread Sauce, Winter Greens, Roast Potato and Chestnut

Beef Wellington

Wild Mushroom Duxelles, Celeriac and Potato Dauphinoise, Sprout Hearts and Madeira Sauce

Halibut

Roasted Halibut, Buttered Baby Leeks, Girolle Mushroom and Lobster Sauce

Vegetable Pudding

Celeriac, Artichoke, Spinach, Wild Mushroom, Bread Pudding, Squash Puree, Winter Greens and Roasted Chestnut. (V)

Dessert

Christmas Pudding

With Brandy Sauce and Chantilly Cream

Vanilla Bean Cheesecake

Raspberry sauce, Winter Fruit Compote and Shortcrust Biscuit

Cheese Board

Selection of Continental and English Cheese, Crackers, Grapes, Celery and Quince Jelly

To Finish

Coffee and a Mince Pie

