

# CHRISTMAS DAY

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ADULT £85 | CHILD £50

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## CANAPES & FIZZ



### SMOKED SALMON PARFAIT

with fennel and dill creme fraiche, pickled cucumber and lemon dressing

### WILD BOAR TERRINE

with spiced fruit chutney, confit cherry tomatoes, sourdough & winter berries

### SCALLOPS

with blue cheese pommes puree, crispy bacon lardons and chive crumb

### SWEET POTATO, PARSNIP & CHESTNUT VELOUTE

with dried cranberries and farmhouse bread (ve)



## BOOZY SORBET



### STUFFED TURKEY & PIGS IN BLANKETS

with creamy mash, beef dripping roasties, braised red cabbage & pancetta sprouts

### ROAST SIRLOIN OF BEEF

with Yorkshire pudding, roasted shallot, parsnip puree, beef dripping fondant potatoes and bordelaise sauce

### POACHED FILLET OF SALMON

with roasted asparagus, purple sprouting broccoli, brown shrimp and white wine with dijon mustard cream

### BETROOT AND RED ONION TARTE TATIN

with orange zest and crispy kale (ve)



### WINTER SPICED PANNA COTTA

with rhubarb compote and shortbread biscuit

### TRADITIONAL CHRISTMAS PUDDING

with brandy creme anglais and stem ginger

### CHOCOLATE AND SALTED CARAMEL GANACHE TART

with winter berry compote and vodka cream

### SELECTION OF CHEESES

with frozen grapes, celery, spiced plum chutney, crackers and glass of port



## TEA, COFFEE & MINCE PIES