

CHRISTMAS DAY 2019 - £90 a head

Amuse-bouche (gfo)

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Winter vegetable scotch broth (v, vg)

Poached pear with Stilton crumb (vgo, v)

Salmon mousse with dill, lime crème fraîche, sourdough (gfo)

Turkey, cranberry & pistachio terrine with tomato chutney and home-baked bread (gfo, n)

Goats cheese and caramelised red onion tart with a red pepper coulis

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Traditional roast turkey breast with sage, pine-nuts & cranberry stuffing, duck fat roast potatoes, pigs in blankets and seasonal vegetables (n, gfo)

Roast striploin of beef with a whisky peppercorn sauce, duck fat roast potatoes, Yorkshire pudding and seasonal vegetables (gfo)

Pan fried chicken supreme served with fondant potatoes, braised red cabbage, green beans & chicken sauce

Roasted monkfish with sage, cranberry & pine-nut stuffing, creamed potatoes, seasonal vegetables & an orange and thyme dressing (n)

Spiced red lentil tomato & spinach linguine (vg, v)

Wild mushroom & sage risotto topped with fresh asparagus spears (vg, v)

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Traditional Christmas pudding with brandy Sauce

Dark chocolate fudge brownie tart served with espresso cream (v)

Blood orange posset with pistachio shortbread (n, gfo, v)

Toffee apple meringue roulade with mini toffee apples (v, gf)

Vegan lemon tart with raspberry coulis & ice-cream (vg)

Selection of Christmas cheeses with biscuits, apple, grapes & a spiced chutney (gfo)

*gfo - Gluten free option, v - Vegetarian, n - Contains nuts,
vg - Vegan, vgo - Vegan option*