



Christmas Day Lunch 2018

Canapés and Bucks fizz on Arrival

* * * * *

Honey Roasted Parsnip Soup, Parsnip Crisps and Home-made Bread.

Seafood Tian served with smoked Salmon, Asparagus and a Hollandaise Cream

Smoked Duck Breast, Roasted Walnuts, Celeriac Puree and Caramelised Pear.

Pea, Leek and Stilton Tart with a Tomato and Herb Dressing.

* * * * *

Lemon Sorbet

* * * * *

Traditional Roast Turkey, Cranberry and Chestnut Stuffing, Pigs in Blankets and all the Accompaniments.

Duo of Fillet Steak, Cabbage Medley, Infused Fondant Potato, Baby Carrots and Red Wine Jus.

Poached Salmon Fillet, served on a bed of Wild Rice, with Asparagus and a Champagne Cream

Mushroom, Cranberry and Chestnut Pithivier served with New Potatoes and a Chestnut Jus

* * * * *

Christmas pudding with Brandy Sauce or Brandy Ice Cream. Strawberry Crème Brulee, Frozen Raspberries and Pimms Jelly. Chocolate Trio; Chocolate Cheesecake, Chocolate Mousse and White Chocolate Shavings

Spiced Apple Crumble with Custard or Trio of Ice Cream. Local Cheese and Biscuits with Home-made Apple Chutney.

* * * * *

Fresh Filter Coffee and Home-made Mince Pies

£70 Per Person

£25 Deposit Required per Person Non-Refundable