



agenda



Christmas Day

MENU

£49.95 PER HEAD | KIDS £24.95 PER HEAD (children aged 5-12 years old)

Glass of Festive Royale on Arrival

Starters

Cullen Skink

traditional smoked haddock, potato and leek soup with bloomer bread
(lentil soup also available)

Coarse Duck Pâté

cranberry jelly, pickled walnuts and toasted sour dough

Smoked Mackerel

horseradish potato salad with a tangerine dressing

Celeriac & Parsnip Rosti

spring onion salad and soft poached egg

Mains

Roast Turkey

traditional roast turkey served with leek & cranberry stuffing, roast & boiled potatoes, chipolata sausages wrapped in bacon, seasonal vegetables accompanied by chef's own rich gravy

Braised Beef Bourguignon

slow cooked shoulder of beef, buttery fondant potato, winter veg and rich bourguignon sauce

Mushroom and Chestnut Wellington

sauteed wild mushrooms and chestnuts bound with goats cheese wrapped in golden puff pastry, roast potatoes, brussels sprouts, roast veg and a red wine sauce

Oven Roast Supreme of Salmon

herb crushed new potatoes, sauteed greens with a parsley and watercress veloute

Desserts

Rich Dark Chocolate and Pistachio Tart

clementine compote pistachio brittle and orange sorbet

Chef's Selection of Cheese & Biscuits

Christmas Pudding

White Chocolate and Passion Fruit brulee

with home-made cookie

To Finish

Tea, Coffee and a Selection of Home-Made Treats

