

Christmas Menu

A selection of warm bread rolls served with unsalted butter

STARTERS

Hickory smoked chicken breast with celeriac and horseradish remoulade, sweetcorn puree, sherry vinegar gel, watercress

Gin cured salmon fillet, maple pickled beetroot, fennel and citrus crème fraîche dressing, crisp rye bread

Roast carrot and coriander velouté, saffron potatoes, crisp ciabatta, olive oil Ve

MAIN COURSE

Locally reared turkey, cranberry and sage farce, duck fat roasted potatoes, chipolatas and smoked bacon, turkey jus

Baked fillet of sea bream, kalamata olive and herb crushed potatoes, wilted greens, charred courgettes, pesto dressing

Char-grilled Winter vegetable stack, wild mushrooms and steamed greens, plum tomato and cannellini bean ragout, straw potatoes Ve

DESSERTS

Christmas pudding with brandy anglaise and hazelnut caramel crumb

Black cherry and chocolate torte, cherry gel, white chocolate and vanilla cream, crushed dark chocolate and pistachio

Cranachan of raspberries, toasted oats and vanilla cream, laced with whisky and heather honey syrup, lemon shortbread Ve

BEVERAGES AND MINCE PIES

Selection of tea and coffee to include; English Breakfast, Earl Grey, fruit and herbal infusion and filter coffee