



Gourmet **CHRISTMAS** **DINNER MENU**

4 courses including tea, coffee and a mini mince pie £28.50pp

Homemade Breads
served with olives and oils

Starters

Sundried Tomato, Beetroot and Goats Cheese Bon Bons
with balsamic glaze and beetroot crisps

Smoked Duck Breast
with maple glazed chestnuts and a pickled cucumber salad

Fillet of Smoked Trout
with a horseradish cream and anchovy allumettes

Mains

Pan Roasted Cod Loin
served on a crispy kale and saffron cream galentine and saute potatoes

Roast Turkey
with thyme roasted potatoes, chestnut stuffing,
chipolata wrapped in bacon and seasonal vegetables

Rosemary Infused Canon of English Lamb
with black garlic asparagus, broad beans, dauphinoise potatoes
and a red wine jus

Wild Mushroom Tart
with a Welsh rarebit glaze served with chargrilled broccoli
and crushed new potatoes

Desserts

Homemade Christmas Pudding with brandy cream

Gingerbread, Orange and Black Cherry Cheesecake

Cheese Platter with celery, grapes, chutney and a selection of crackers

Tea, Coffee and Mince Pies

*If you would like to discuss any dietary requirements then please do so at your time of booking or before your booking date so we can ensure we can meet your needs.