

CHRISTMAS MENU

Starter

Creamy Celeriac and Blue Cheese Soup

Served with a warm, crusty bread roll

Smoked Salmon Trio

Delicate slices of smoked salmon paired with vibrant beetroot, zesty orange, briny capers, & a tangy horseradish cream

Rich Chicken Liver Brandy Pâté

Served with a sweet and tangy apple and ale chutney, nestled on toasted brioche

Truffled Mushroom & Blue Cheese Toast

A decadent bite of mushrooms, and creamy blue cheese, all on a crispy toast



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Main

Traditional Roasted Turkey

A classic, served with golden-brown roast potatoes, crispy pigs in blankets, sweet and savory roasted root vegetables, and a rich gravy

Tender 8-Hour Braised Beef Brisket

Slow-cooked to perfection, paired with creamy mashed potatoes, roasted carrots, honey-glazed parsnips, and peppercorn sauce

Chestnut and Mushroom Wellington

A luxurious pastry-wrapped delight served with roast potatoes, roasted vegetables, and a rich gravy

Pan-Roasted Sea Bass

Served with creamy mashed potatoes, roasted celeriac, and braised red cabbage



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Dessert

Classic Christmas Pudding

Timeless dessert served warm with rich brandy sauce and a medley of mulled berries

Panettone Bread and Butter Pudding

Comforting and indulgent dessert served with creamy custard

Clementine and Gingerbread Trifle

Layered creamy custard, zesty clementines, and warm gingerbread flavours

Pear Tart Tain topped with Brie

Buttery pastry crust filled with caramelised pears and topped with creamy brie

