

# CHRISTMAS DAY MENU

ADULTS: £95.00 PER PERSON  
CHILDREN: £45.00 PER CHILD

## ON ARRIVAL

**WARM ARTISAN BREAD ROLLS**  
Served with whipped festive herb butter.

## STARTERS *Please select one*

**ROASTED PARSNIP & APPLE SOUP (V) (VE)**  
Finished with crispy sage crisps.

**TOFU CAPRI (VE)**  
Served with salad, heritage tomatoes, garlic herb oil and sage.

**SMOKED SALMON & CRAB ROULADE**  
Layers of Scottish smoked salmon, fresh crab meat and dill cream cheese filling, served with pickled cucumber and a lemon crème fraîche.

**PRESSED HAM HOCK TERRINE**  
A rich terrine infused with juniper dressing, served chilled with a vibrant apricot chutney and toasted crostini.

**WINTER MELON & PROSCIUTTO SALAD**  
Honeydew and cantaloupe pearls tossed with crisp rocket, with slices of cured parma ham, crumbled feta, and a light mint vinaigrette.

## PALATE CLEANSER

**MIXED FRUIT SORBET**  
Topped with a grenadine syrup.

## MAINS *Please select one*

**ROASTED SIRLOIN STRIP**  
Sirloin strip served, served with a velvety truffled potato dauphinoise, tender asparagus spears, and a classic red wine jus.

**TRADITIONAL TURKEY & HONEY-GLAZED GAMMON DUO**  
Slow-roasted turkey breast alongside honey-glazed gammon, sage & onion stuffing, pigs in blankets, and a rich jus.

**ROASTED MONKFISH**  
Firm, flaky monkfish medallion with parma ham crisps, served with a creamy saffron risotto and vine tomatoes.

**WILD MUSHROOM WELLINGTON (V)(VE)**  
Puff pastry filled with wild mushrooms and spinach, served with a creamy root vegetable mash and gravy.

**ROAST RACK OF LAMB**  
Served with a velvety truffled potato dauphinoise, tender asparagus spears and a classic red wine jus.

## DESSERTS

*Please select one*

**DARK CHOCOLATE & SALTED CARAMEL TART**  
Dark chocolate ganache tart with salted caramel, served with a light Chantilly cream and fruit compote.

**ORANGE & CRANBERRY CHEESECAKE**  
A creamy, cheesecake with a ginger snap crust, infused with orange cranberry syrup.

**TRADITIONAL CHRISTMAS PUDDING**  
Our classic rich Christmas pudding, served warm with a velvety brandy sauce.

**ARTISAN CHEESE SELECTION**  
A plate of British and European cheeses, accompanied by chutney, crisp crackers, and fresh grapes.

**DARK CHOCOLATE RASPBERRY TART (VE)**  
Served alongside a fruit coulis.

**TO FINISH**  
Freshly brewed tea & coffee warm mini mince pie.

**Please inform us if you have any dietary requirements**