



Christmas Day Menu

TORRANCE

Christmas Day Menu

Canapés

Peach, Burrata & Walnut Crostini (v)
Crab & Chilli Quenelles on Oatcakes
Filo Pastry Tartlet with Beef Tartare & Mustard Mayo

Starters

Spiced Parsnip & Honey Soup (v, vea, gfa)
Curry oil | Fried sprout leaves
Confit Duck & Cranberry Roulade (gf)
Juniper-infused pickled pear | Celeriac purée | Hazelnut crumb | Cress & sorrel frisée
Whisky Cured Salmon
Lemon crème fraîche | Fennel & cucumber salad | Sourdough croutons | Fried capers
Goat's Cheese, Cranberry & Chestnut Bruschetta (v, vea)
Pecan crumb | Chive oil

Intermediate

Champagne Sorbet with Raspberry Coulis (ve, gf)

Main Courses

Smoked Bacon & Chestnut Wrapped Venison Loin (gf)
Beef fat-infused fondant potato | Glazed baby carrots | Tenderstem broccoli
Braised red cabbage | Red wine jus | Parsnip crisp
Roast Turkey Breast (gfa)
Sage & cranberry stuffing | Chestnut crumb | Duck fat roast potatoes | Brussels sprouts
Baby carrots | Red cabbage | Pigs in blankets | Turkey jus
Pan Seared Fillet of Trout
Braised baby leeks | Dill crab cakes | Champagne beurre blanc | Samphire crisp
Roast Sirloin of Beef
Oxtail croquette | Herbed pomme purée | Braised red cabbage | Brussels sprouts
Carrots | Mustard & port sauce | Horseradish cream
Butternut Squash, Thyme & Chilli Pithivier (v, vea)
Roast pepper purée | Pumpkin seed & basil salad | Cranberry crumb

Desserts

Classic Christmas Pudding (v, vea, gfa)
Redcurrant jelly | Brandy sauce
Mulled Wine Panna Cotta (v, vea, gfa)
Vanilla tuile | Chocolate crumb | Orange sorbet
Cinnamon Spiced Sticky Toffee Pudding (v)
Salted caramel ice cream | Toffee sauce
Chocolate Trio (v)
Dark chocolate tart | White chocolate ganache | Chocolate crumb | Mixed berry sorbet

Followed by tea, coffee & warm mince pies

Please alert our team of any food allergies or intolerances that you have, and we will do our best to accommodate you.
(v) vegetarian, (va) vegetarian available, (ve) vegan, (vea) vegan available, (gf) gluten free, (gfa) gluten free available.