

Christmas Day
MENU

COMMERCIAL

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Starters

Roasted Butternut Squash Soup (ve)

Sage oil | Toasted pumpkin seeds

Venison & Beef Shin Terrine

Apple chutney | Blackberry vinaigrette | Toasted brioche | Micro herb salad

Baked Camembert (v)

Sourdough crostini | Cranberry compote | Toasted walnuts

Smoked Salmon & Crème Fraîche Stack (gfa)

Beetroot glaze | Pickled cucumber | Oatcakes

Mains

Roast Turkey Breast (gfa)

Sage & cranberry stuffing | Chestnut crumb | Duck fat roast potatoes
Brussels sprouts | Baby carrots | Red cabbage | Pigs in blankets | Turkey jus

Roast Sirloin of Beef

Oxtail croquette | Herbed pomme purée | Braised red cabbage | Brussels sprouts
Carrots | Mustard & port sauce | Horseradish cream

Roast Vegetable Strudel (v, vea)

Roast pepper purée | Pumpkin seed & basil salad | Cranberry crumb

Desserts

Classic Christmas Pudding (v, vea, gfa)

Redcurrant jelly | Brandy sauce

Chocolate Mint Profiteroles (v)

Mint cream | Chocolate sauce | Crushed candy cane

Cinnamon Spiced Sticky Toffee Pudding (v)

Salted caramel ice cream | Toffee sauce

Trio of Ice Cream (v, vea, gfa)

Chocolate crumb

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.