

## Festive Menu (1-22 December)

Roasted Squash and Sweet Potato Soup

Chicken Liver Parfait with Melba Toast and spiced chutney

Gravadlax of Salmon with dill and mustard dressing

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Roast Turkey with sage and onion stuffing, pigs in blankets, roast potatoes, honey roasted parsnips and seasonal vegetables

Baked Fillet of Salmon on a bed of wilted spinach served with crushed new potatoes and beurre-blanc sauce

Spinach Red Pepper & Feta Parcel served with roast potatoes & seasonal vegetables

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Traditional Christmas Pudding with cream

New York Style Vanilla Cheesecake with raspberry coulis

£26.95 per person





# Christmas Day Lunch

Lobster and Prawns with Avocado Mouse  
Cream of Wild Mushroom Soup with truffle oil  
Winter Game Terrine with spiced pear compote and toasted  
brioche

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Champagne Sorbet

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Traditional Roast Turkey with pigs in blankets  
Medallion of Beef Fillet with a port and shallot jus  
Grilled Goats Cheese and Beetroot tart tatin

All main courses served with roast potatoes, honey roast parsnips &  
seasonal vegetables

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Traditional Christmas Pudding with brandy butter  
Chocolate Torte with strawberries  
Bailey's Crème Brulee with shortbread and raspberries  
Cheese Selection with biscuits

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Petit Fours and Mince Pies served with tea or coffee

£69.50 per person  
Children £34.00