

# CHRISTMAS DAY MENU



Grilled sourdough and maple butter (v)

## STARTERS

Roasted butternut squash soup with truffle butter croûtons and crispy sage (v)

Duck liver pâté, blackberry & apple ketchup and toasted sourdough

Salmon, king prawn & scallop salad with sea slaw

Josper smoked Portobello mushrooms, stilton rarebit and a walnut crumb (v)

## MAINS

Roast breast of turkey, orange & cranberry stuffing, fluffy duck fat roast potatoes, pig in blanket, chestnut sprouts, honey-roasted root vegetables and gravy

Roast sirloin of beef, pommes anna, honey-roasted carrots, kale and caramelised shallots

Pan-fried seabass with glazed leeks, chive potatoes and crab ketchup

Roasted red onion tarte tatin, Rosary Ash Goat's Cheese log, roasted chestnuts and honey-roasted root vegetables (v)

## DESSERTS

Duo of Christmas pudding; traditional Christmas pudding and frozen Christmas pudding parfait with a warm spiced brandy sauce (v)

Chocolate crémeux, coconut ice cream and mango coulis (v)

Warm spiced orange & almond pudding and vanilla ice cream (v)

Mulled wine poached fruits, vanilla crème fraîche and honeycomb (v)

*Your choice of tea or coffee with chocolate truffles*

Mince pies (v) to take home – an extra little treat to enjoy with your feet up.



**£55.00**