

## CHRISTMAS DAY

3 COURSE SET MENU AND A GLASS OF WELCOME PROSECCO OR NON-ALCOHOLIC FIZZ WITH CHEESE & BISCUITS AS WELL AS A MINCE PIE TO END YOUR MEAL - **£89.95**

### STARTERS

#### **PRAWN BISQUE SOUP**

*Rich and creamy prawn bisque soup served with an artisanal roll and butter.*

#### **TERRINE DE CANARD**

*Duck pâté, red bush & thyme jelly served with melba toast.*

#### **CREAMY CHESTNUT PÂTÉ **VE****

*Creamy chestnut pâté served with pickled vegetables and melba toast.*

#### **SMOKED SALMON AND BEETROOT**

*Smoked salmon with horseradish crème fraîche, beetroot, chicory, and arugula.*

### MAIN

#### **ROLLED TURKEY BREAST**

*Rolled turkey breast with a herby stuffing served with fondant potatoes, honey glazed carrots & parsnips, pancetta & parmesan Brussels sprouts and gravy.*

#### **BEEF WELLINGTON**

*Fillet of beef wrapped in mushrooms, prosciutto and puff pastry served with fondant potatoes, honey glazed carrots & parsnips, bacon & pancetta Brussels sprouts and red wine gravy.*

#### **FILLET OF HAKE**

*Pan fried fillet of hake on a bed of creamy chestnut & pancetta risotto and crispy kale.*

#### **ROAST BUTTERNUT SQUASH AND RED ONION EN CROÛTE **VE****

*Roast butternut squash, red onion, toasted pine nuts with tahini and za'atar on puff pastry,*

### DESSERT

#### **CHRISTMAS PUDDING **VE****

*Individual Christmas pudding with brandy sauce.*

#### **STICKY TOFFEE & GINGER PUDDING **V****

*Baked sticky toffee and ginger pudding served with toffee sauce and vanilla ice cream.*

#### **NEW YORK SALTED CARAMEL AND PRETZEL CHEESE CAKE **V****

*Cheesecake on a biscuit base topped with salted caramel and pretzels.*

#### **APRICOT FRANGIPANE TART **V****

*Individual apricot frangipane tart served with clotted cream.*

### END OFF

#### **CHEESE & BISCUITS **V****

*A selection of cheeses served with grapes, chutney, celery and biscuits.*

#### **CHRISTMAS MINCE PIE **VE****

We'd love to organise your festive celebrations. You can call us or pop in to make a reservation. Your booking can be confirmed by paying a deposit of £20.00 per person. Please confirm your menu pre-order choices by the 15 December 2023. Final payment to be made on or before 7 December 2023