



# Christmas Day

## Canapés

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### Starters

- Smoked Salmon & Crab with Herb Mayonnaise, Apple Crisp & Lemon Purée  
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Beetroot Carpaccio with a Roquefort & Pinenut Dressing Finished with White Truffle Oil  
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Duck Foie Gras Terrine, Caramelised Figs, Mulled Wine Chutney  
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Roasted Chestnut & Pumpkin Soup with Herb Cream & Pumpkin Seeds  
(VG Available)  
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Smoked Pigeon Breast with Pancetta Crisp, Salad & Fresh Blackberries
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### Sorbet

- Champagne Sorbet Served with Fresh Strawberries, Thai Basil in a Dark Chocolate Bowl
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### Mains

- Roasted Stuffed Ballotine of Turkey, Duck Fat Roasted Thyme & Garlic Potatoes, Pigs in Blankets, Seasonal Vegetables, Homemade Turkey Gravy, Brussel Sprouts with Pancetta  
(V Available)  
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Confit Hake Supreme, on Warm Heritage Tomato, Fennel & Pinenut Salad with a Parma Ham Crisp  
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Salsa Verde Marinated Romanesco Cauliflower Steak with a Braised Lentil, Walnut & Caper Cassoulet Finished with Micro Coriander & Popcorn Shoots  
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Thyme & Garlic Roasted Venison Loin, Smoked Cheddar Stuffed Potato Rosti, Charred Asparagus, Red Wine Venison Jus  
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Pan Fried Chicken Supreme Stuffed with Wild Mushroom Duxelle, Served with Confit Garlic Mash, Tender Stem Broccoli, Finished with a Coq Au Vin Sauce
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### Dessert

- Chocolate Cookie Crusted Shot Glass Filled with Raspberry Meringue Cheesecake  
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Traditional Christmas Pudding with Brandy Sauce & Glacé Cherries  
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Coconut Panna Cotta Topped with Berry Compote & Pineapple Crisp  
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Cheeseboard - 3 Cheeses, Cheese Biscuits, Celery Stick, Grapes, Apple Slice, Tomato Chutney & Butter Portions  
Add a Glass of Port - £4.50  
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Mulled Fruit Crème Brulee with Gingerbread Tullie & Fresh Berry Garnish
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### Petit Four & Mince Pies

£79.99

