



## **CHRISTMAS DAY**

4 Course Meal

### **Honey Roast Parsnip Soup**

with crusty bread

### **Melody of Melon**

with raspberry sorbet, mango coulis and fresh mint

### **Beetroot Cured Salmon**

with dill crème fraiche and rye bread

### **Rosemary and Roast Garlic infused Camembert**

with sour dough toast

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### **Ballotine of Turkey Breast**

turkey stuffed with cranberry, wrapped in streaky bacon, with goose fat roast potatoes, honey roast vegetables and winter berry jus

### **Roast Loin of Beef**

with Yorkshire pudding, roast potatoes, honey roast vegetables and red wine sauce

### **Cod Loin**

wrapped in Parma ham, horseradish mash, asparagus spears, beurre blanc sauce

### **Braised Lamb**

infused in mulled wine, fondant potato, pickled red cabbage and pea shoots

### **Cranberry, Brie and Walnut Wellington**

with a selection of roast winter root vegetables

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### **Traditional Christmas Pudding**

served with brandy sauce

### **Baileys Cheesecake**

with wild berry compote and pouring cream

### **Chocolate Mousse**

with chocolate soil, fruit puree and mint

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### **After Dinner Tea, Coffee and Mince Pies**

**Pre-Orders required. Serving Christmas Lunch from 12.00 – 3.00pm**

**Booking essential @ £60.00 per person**

**Children over 5 years @ £25.00**

**Children under 5 years eat for free**

**Please note a 50% non-refundable deposit is required to secure your booking and full payment and pre-order in by 1<sup>st</sup> December**

