CHRISTMAS DAY MENU

Amuse Bouche

Roasted Parsnip Soup (GF, V)
Garlic Croutons

Ham Hock Terrine (GF)
Piccalilli, Mixed Salad & Croûte

Smoked Mackerel Pate, Celeriac Remoulade (GF available)
Sourdough Toast, Pickled Red Onion, Micro Herb Salad

Mozzarella Heritage Tomato & Basil Caprese Salad (GF)
Basil Pesto, Crispy Onions

Fresh Mango & Strawberry Sorbet (GF, V)
Topped with Freeze Dried Raspberries

Turkey Ballotine (GF)
Rolled in Parma Ham with Savoury Pork Stuffing, Roasted Potatoes, Winter Vegetables & Red Wine Gravy

Beef Fillet Mignon (GF)
Dauphinoise Potatoes, Baby Winter Vegetables, Crispy Leek & Onion, Wild Mushroom Sauce

Atlantic Fillet of Hake (GF)
Ratatouille of Vegetables, Peas & Broad Beans and a Micro Leaf Salad

Three-Way Cooked Butternut Squash & Beetroot Gnocchi (GF, V)
Tenderstem, Topped with Almonds & Vegan Feta

Christmas Sticky Toffee Pudding (GF)
Brandy Infused Custard

White & Dark Chocolate Mousse (GF)
Shortbread Biscuit

Apple & Rhubarb Crumble
Crème Anglaise

Lemon Tart & Forest Fruit Compote (V)
Lemon Sorbet

GF - Gluten Free / V - Vegan
If you require any allergen advice, please ask upon booking