

# CHRISTMAS DAY MENU

## STARTERS

### SPICED PARSNIP & APPLE SOUP (V)

### PRESSED HAM HOCK & LEEK TERRINE

Toasted garlic & basil focaccia croute,  
fig relish & micro leaf salad

### SMOKED SALMON & CRAYFISH SALAD

Cucumber salad, dill & citrus crème fraîche

### WHIPPED GOAT'S CHEESE & MULLED SPICED POACHED PEAR

Chicory salad, toasted hazelnuts  
& beetroot crisps

## MAIN COURSE

### PROSCIUTTO WRAPPED TURKEY BREAST

Bread sauce, sage & onion stuffing, pigs  
in a blanket, turkey jus with Chateau  
potatoes, honey roasted carrots, Brussels  
Sprouts with smoked bacon

### SLOW ROASTED TORNADO OF BEEF FILLET

Gratin potato, spinach purée, grilled  
asparagus, wild mushroom and  
shallot compote

### PARMA HAM WRAPPED BAKED MONKFISH

Saute spinach, braised fennel  
& saffron chowder

### PUMPKIN, SAGE & WILD MUSHROOM RISOTTO (V)

Grilled asparagus, parmesan crisp

## DESSERTS

### TRADITIONAL CHRISTMAS PUDDING

Brandy sauce

### CHOCOLATE DOME

Filled with hazelnut & chocolate mousse,  
toasted coconut warm chocolate sauce &  
chocolate ice cream

### BAKED GINGERBREAD CHEESECAKE

Mulled spiced berry compote  
& toffee sauce

### ARTISAN BRITISH CHEESE BOARD

Toasted fruit & nut bread and fruit chutney

### FRESHLY BREWED TEA OR COFFEE

Warm mini mince pies