

# CHRISTMAS DAY MENU

## 5 COURSE

*Booking required - £30 deposit per person*

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### AMUSE-BOUCHE

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Figs stuffed with spiced winter fruits, torched clementines (vg)

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### STARTERS

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Wood pigeon breast, spiced pear, roasted Jerusalem artichokes,  
blackberry & hazelnut dressing

Kiln-roasted salmon, smoked trout pâté, caper dressing, rye bread

Wild mushroom, truffle & chestnut soup, toasted sourdough (vg)

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### MAINS

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Roast turkey, pigs in blankets, sage & onion stuffing,  
duck fat roast potatoes, parsnip purée, cranberry sauce, gravy

Roast monkfish, crushed potatoes, pepperonata,  
watercress sauce

Roast sirloin of beef, duck fat roast potatoes, Yorkshire pudding,  
parsnip purée, red wine jus

Vegan Wellington, roast potatoes, cranberry sauce, gravy (vg)

### CHRISTMAS TRIMMINGS

Sautéed pecan Brussels sprouts, roast parsnips,  
roast carrots, greens (vg)

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### DESSERTS

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Black Forest trifle (v)

Christmas pudding, brandy butter (v)

White chocolate & almond milk panna cotta, roasted plums (v)

Cashel Blue cheese, salted cracker bread, fig chutney (v)

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### PETIT FOURS

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White chocolate fudge, cranberries, pistachios, coconut (v)

