

**TREAT YOUR FAMILY AND YOURSELF TO A TRULY FESTIVE FIVE -COURSE
FEAST WITH A SPARKLING RECEPTION. WE LOOK FORWARD TO
WELCOMING YOU!**

Chef's selection of canapés

STARTERS

- **Cream of celeriac and thyme soup**
With crispy shallots and chestnut butter
- **Seared cured salmon**
With sea vegetables and apple puree
- **Pan seared scallops**
With white chocolate veloute and squid ink crumble
- **Herb crusted venison carpaccio**
With mizuna, parsnip crisps and juniper dressing
- **Confit of pear**
With colston basset stilton, watercress and toasted walnuts

MAIN COURSES

- **Turkey ballotine**
With prosciutto, sage, and cranberry stuffing, pigs in blankets, orange gel and a rich jus
- **Beef wellington**
With mushroom duxelle, puff pastry, red wine jus, cocotte potatoes, brussel sprouts, roast parsnips and carrots
- **Espresso glazed duck breast**
With sweet potato puree, savoy cabbage and blackberry & port reduction
- **Aromatic tea poached monkfish**
With tarragon floured vegetable broth, crayfish, vegetable spaghetti
- **Spinach, ricotta and chestnut pithvier**
Spinach puree & charred leeks

DESSERTS

- **Traditional christmas pudding**
With brandy crème anglaise
- **Stem ginger panna cotta**
With cranberry compote
- **Cointreau and dark chocolate torte**
With seville orange ice cream and hazelnut croquant
- **Winterberry cheesecake**
With dark chocolate
- **Cheese board**
Local british cheeses, fruit chutney biscuits

£ 109.00 PP

Including arrival drink &
canapés

Christmas Day Lunch Served between 13:00pm - 15:30pm

Full pre-payment required at the time of booking and for full t&cs please ask a member of our team

Guests will be required to pre-order meal choices

For those with special dietary requirements or allergies who may wish to know the ingredients used, please speak to one of our team members. A discretionary 12.5% service charge will be added to your bill.