

CHRISTMAS DAY MENU

£59.99 per person

STARTERS

Roast Pepper and Feta Tart

A light pastry tart topped with roasted red peppers and crumbly feta cheese, drizzled with home made pesto

Ham Hock Terrine

A slice of ham hock terrine set with a moist jelly accompanied with a red onion marmalade, pickled cucumber and hot toast

Vegetable Broth

Served with crispy croutons, and freshly baked bread

Smoked Salmon

Scottish smoked salmon served with a wild rocket salad freshly ground black pepper, lemon dressing and granary bread

MAIN COURSE

Roast Norfolk Turkey

Free range turkey gently roasted with a cranberry and walnut stuffing, roast potatoes, chipolata wrapped in bacon, seasonal vegetables and cranberry sauce

Mixed Bean and Spinach Crumble

An array of beans cooked in a plum tomato sauce with wilted spinach, and an almond crumble topping

Salmon Fillet

*A roasted salmon fillet coated with pecans, walnuts and a selection of seeds
Drizzled with honey and rocket*

Roast Sirloin of Beef

Prime Sirloin of beef roasted with thyme and garlic served with roast potatoes, Yorkshire pudding, seasonal vegetables and horseradish sauce

Loin of Pork

*Tender pork loin stuffed with an apricot and sausage stuffing
With roast potatoes rich gravy and seasonal vegetables*

DESSERTS

Christmas Pudding

A rich homemade steamed fruit pudding served with a homemade brandy sauce

Palet d'Or

2 layers of our homemade devil's food cake sandwiched with a light chocolate cream, and smothered with a rich chocolate glaze served with Chantilly cream

Eton Mess

Homemade sticky Pavolova, sweet chantilly cream and tangy raspberries served in a tall glass with raspberry sauce

Cheese and Biscuits

A selection of continental and English cheeses served with savoury biscuits, grapes, apple, celery and homemade chutney

FRESHLY GROUND COFFEE