



CHRISTMAS DAY MENU

5-Course Menu

£90 pp, Fizz on Arrival

£110 pp, Fizz on Arrival & 2 Medium Glasses of Wine & a 75ml Sweet Wine with Dessert

Appetizer

Amuse-Bouche, Gruyère Gougères

Starters

Smoked Salmon Carpaccio, Smoked Salmon Mousse, Crab & Lobster Mayonnaise

Smoked Duck & Watercress Salad, Clementine & Pomegranate

Red Onion & Cherry Tomato Tart, Goats Cheese & Toasted Pine Nuts

Mains

Roast Turkey, Pigs in Blankets, Roast Potatoes, Yorkshire Pudding, Brussel Sprouts, Roast Carrots, Root Vegetable Mash & Red Cabbage

Roast Aged Striploin, Pigs in Blankets, Roast Potatoes, Yorkshire Pudding, Brussel Sprouts, Roast Carrots, Root Vegetable Mash & Red Cabbage

Pan Fried Fillet of Gilt Head Bream, Seafood Bouillabaisse

Chestnuts, Wild Mushroom, Leek, Onion & Sage Steamed Pudding, Brussel Sprouts, Roast Carrots & Red Cabbage

Desserts

Bull Made Christmas Pudding, Brandy Custard

Rich Dark Chocolate and Orange Torte, Italian Meringue

Spiced Apple Strudel, Vanilla Custard

Colston Basset Stilton, Crackers, Honey Sticky Nuts & Grape & Port Chutney

After Meal

Coffee or Tea & Mini Mince Pies