

# CHRISTMAS DAY MENU 2018

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## 1ST COURSE

Welcome glass of prosecco and selection of wood fired breads and home made butters

## 2ND COURSE

Roasted butternut squash and garden thyme soup, garlic baked croutons

## 3RD COURSE

12 hour slow cooked wild boar and winter berry terrine, toasted sage  
and onion sourdough, candied apricot chutney

Hot Scottish smoked salmon, Atlantic prawn and rainbow beetroot,  
new potato tower, lemon dressing, watercress

Caramelised shallot and St Thom Goats cheese tart, walnut, pear and rocket salad

## 4TH COURSE

Chambord Royale sorbet

## 5TH COURSE

Roasted crown of Staffordshire turkey, pigs in blankets, garden sage and onion stuffing

Roast Hereford sirloin of beef, yorkshire pudding, marrow gravy

Pan roast Gressingham duck breast, celeriac Dauphinoise, red currant gravy

Vegetarian haggis wrapped in savoy cabbage leaf, root vegetable mash, vegetarian gravy

Baked cod fillet florentine, Saffron buttered potatoes

*All served with unlimited buttered seasonal vegetables, honey glazed carrots and parsnips, duck fat roast and mashed potatoes*

## 6TH COURSE

Traditional Christmas pudding, brandy custard

Chocolate orange mousse, ginger biscuit

Pistachio and raspberry Bakewell tart, clotted cream

Espresso coffee panna cotta, winter berry compote, Amaretti biscuit

## 7TH COURSE

Selection of Artisan cheeses, celery, biscuits and home made chutney

£90 PER PERSON, ½ PRICE FOR CHILDREN UNDER 12