



## **Christmas Day Menu**

Glass of Langlois-Chateau or fresh orange on arrival

### **First course**

Carrot & roast chestnut soup (vg, gfa)

Warm bread roll & salted butter

### **Second course**

Marbled chicken & duck terrine, duck bon bon, spiced apricot, cranberry chutney

Poached pear, macerated blackberries, candied walnuts, winter salad, pomegranate dressing  
(vg, gf)

### **Main course**

Roast turkey breast, duck fat roast potatoes, pigs in blankets, roasted vegetables,  
sage & onion stuffing, cranberry sauce, jus (gfa)

Roast sirloin of beef, Yorkshire pudding, roasted vegetables, jus (gfa)

Butternut squash, lentil, almond wellington, roasted root vegetables, sage & onion stuffing,  
cranberry sauce, jus (vg)

### **Afters**

Christmas pudding, mince pie ice cream, brandy sauce (vga, gfa)

Ferrero Rocher cheesecake, double jersey ice cream

### **Coffee and petit fours**

**£90pp**

**(A 50% deposit per person is required on booking)**

(vg – vegan, vga – vegan alternative available, gf – gluten free, gfa – gluten free alternative available)