



Christmas Day Menu

Glass of Langlois-Chateau or fresh orange on arrival

First course

Butternut squash & sweet potato soup, crème fraiche (vg, gfa)

Warm bread roll & salted butter

Second course

Game terrine, black pudding bonbon, roasted figs, beetroot & vanilla puree

Wild mushroom, chestnut & sage risotto, truffle oil (vg, gf)

Baked scallop, king prawn gratin, white wine, chive & cream sauce, crispy bacon crumb

Main course

Roast turkey breast crown, chateau roast potatoes, pigs in blankets, maple glazed carrots & parsnips, Brussel sprouts, mulled wine red cabbage, pork, apricot & sage stuffing, cranberry sauce, gravy (gfa)

Roast sirloin of beef, chateau roast potatoes, maple glazed carrots & parsnips, roasted shallots, mulled wine red cabbage, Yorkshire pudding, red wine gravy (gfa)

Pan roasted halibut fillet, Morecambe Bay shrimps, samphire, caper & lemon butter sauce, saffron creamy mashed potato, broccoli, toasted almonds

Chestnut & cranberry nut roast, chateau roast potatoes, maple glazed carrots & parsnips, Brussel sprouts, mulled wine red cabbage, jus (vg)

Afters

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

Pistachio cheesecake, Amarena cherry ice cream

Toffee apple torte, caramel ice cream (vga, gf)

Coffee and petit fours

£100 per adult

A £50% deposit per person is required on booking

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