

STARTERS

Terrine

Venison & Beef Shin Terrine with red onion & cranberry chutney, served with toasted breads.

Traditional Prawn Cocktail

Marie rose sauce and crisp bread.

Roasted Shallot & Armagnac Tarte Tatin (VE)

Crisp puff pastry topped with roasted shallots, red wine & Armagnac. Served with chestnuts, pomegranate and drizzled in balsamic reduction.

Portobello & Porcini Mushroom Soup (V)

Finished with crème fraiche, balsamic vinegar and herb oil, served with focaccia.

MAINS

Grilled Stone Bass & King Prawns

Stone bass fillet topped with a king tiger prawn, served on a bed of dauphinoise potato, Tenderstem broccoli and green beans. Drizzled in creamy seafood & Prosecco sauce.

Butternut Squash, Chestnut & Apricot Roast (VE)

Maple glazed butternut squash, chestnut & apricot roast. Served with crispy roast potatoes, carrots, Brussels sprouts, roasted parsnips, spiced red cabbage and a rich gravy, finished with pesto and a sprinkle of pomegranate seeds.

Hand- Carved Turkey

Turkey with sausage meat stuffing, pigs in blankets, crispy roast potatoes, carrots, Brussels sprouts, roasted parsnips, spiced red cabbage, cauliflower cheese. Served with a thick dripping gravy.

Hand- Carved Sirloin

Hand-carved Sirloin, served pink with sausage meat stuffing, Yorkshire pudding, pigs in blankets, crispy roast potatoes, carrots, Brussels sprouts, roasted parsnips, cauliflower cheese. Served with a thick dripping gravy.

DESSERTS

Traditional Christmas Pudding(V)

Served with a warm brandy sauce.

Croque-En-Bouche Cheesecake (V)

Rich vanilla cheesecake on a biscuit base, topped with profiteroles and served with an irresistible warm chocolate sauce.

Passionfruit, Peach & Mango Eton Mess(V)

Zesty fruit compote mixed with fresh whipped cream and white chocolate & raspberry meringue clouds. Topped with a raspberry sugar crunch.

Luxury Cheese Board (V)

Double Gloucester, Cenarth Brie, Coastal Cheddar and Shropshire Blue. Served with artisan biscuits, red onion chutney, celery and grapes.

Chocolate Truffle Torte (VE, GF)

Gluten free & vegan dessert with a chocolate biscuit base topped with Belgian chocolate truffle mousse, finished with cubes of chocolate brownie and chocolate crumb & strawberries.

Followed by a final course of coffee and a mince pie.