

# Christmas Day Menu

## STARTERS

**Roasted Butternut Squash & Chestnut Soup (GF, DF, VE)**  
served with spiced squash velouté, chestnut crumble, truffle oil

**Citrus-Cured Salmon (GF)**  
served with fennel & orange salad, caper berries, horseradish crème fraîche

**Duck Liver Parfait (GF)**  
served with spiced plum chutney, toasted brioche, baby leaves

**Baked Camembert (GF)**  
served with crusty bread, celery

## DESSERTS

**Traditional Christmas Pudding (GF)**  
served with brandy sauce

**Dark Chocolate & Orange Torte (GF)**  
served with a chocolate base, candied orange, vanilla crème anglaise

**Ferrero Rocher Cheesecake**  
served with Chantilly cream, hazelnut crunch

**Pavlova (GF VG)**  
served with winter berries, vanilla ice cream

## MAINS

**Traditional Roast Turkey (GF, DF available)**  
Sliced roast Turkey breast, Yorkshire pudding, pigs in blankets, pork & sage stuffing, roast potatoes, honey-roasted parsnips & carrots, Brussels sprouts, rich Turkey gravy, cranberry sauce

**Slow-Braised Beef Feather blade (GF, DF available)**  
Garlic & thyme mash, buttered greens, red wine jus

**Pan Seared Seabass (GF)**  
Wild mushroom risotto, basil oil

**Wild Mushroom & Chestnut Wellington (V/VE available)**  
Roast potatoes, seasonal vegetables, cranberry, red wine jus

Dietary requirements: If you or a member of your party has a food allergy or dietary requirements, it is important that you inform us beforehand.