



Our Christmas Day Lunch

Roast Parsnip and Apple Soup Garnished
with Chervil Crème Fraîche and Thyme Croutons

Prawn and Crayfish Salad Dressed
with Fresh Mango and Chilli Aioli

Ham Hock and Brie Terrine
with Homemade Red Onion Chilli Jam served with Toasted Brioche

Tempura Battered Cauliflower Fleurettes
on Dressed Crisp Salad with Sweet Chilli Dip

Traditional Roast Turkey with Sausage Meat Stuffing
Pig in Blanket, Homemade Yorkshire Pudding finished with a Cranberry Jus

Roast Striploin of Beef
with Horseradish Croquette, Homemade Yorkshire Pudding and a Delicious Stock Gravy

Oven Baked Cod Loin wrapped in Prosciutto Ham
resting on Chargrilled Root Vegetables with a

Creamy Citrus and Dill Sauce Butternut Squash, Chilli and Beetroot Wellington
with a Citrus Orange and Rocket Salad finished with Pesto Dressing

Traditional Luxury Christmas Pudding
served with a Homemade Brandy Sauce

Raspberry Crème Brûlée
served with Zesty Orange Short Bread

Baileys Chocolate Tart drizzled
with a Fresh Mint Syrup and Vanilla Ice Cream

Banoffee Cheese Cake
served with a Rich Salted Caramel Sauce

Freshly Brewed Tea or Coffee accompanied by a Christmas Grazing Plate for each table.
Homemade Petit Fours, Mini Mince Pies, Local Cheese and Crackers