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Christmas Day

Thank you for choosing to dine with us on this special day.
Duncan, Mikki, *Emily Self* (Head Chef) and Staff hope you thoroughly enjoy the experience...



...to commence a homemade dish of...



Homemade Crab Bisque

Pan roasted Scallops, curried Parsnip, Parsnip Crisps, Pomegranate Seeds

Brie, Cranberry, Chestnut Tartlet, Herb Vinaigrette, Rocket

Sauté Duck Livers, Toasted Ciabatta, Whisky Sauce, Parsley

...and then, to clean the palate...

Passion Fruit Sorbet



...followed by...



Three Bird Roast, Roast Chicken within Roast Duck within Roast Turkey, Pigs in Blankets,
Orange and Cranberry Stuffing, Roast Potatoes

Roast Cod fillet, Tender Stem Broccoli, Sauté Potato, Lemon Butter Sauce

Mushroom, Cranberry and Brie Wellington, roasted Potatoes, Vegetable Gravy

Pan Fired Goose Breast, Dauphinoise Potatoes, Celeriac Puree, Cranberry Jus

all Main Courses are served with Seasonal Vegetables



...and to finish...



Salted Caramel Chocolate Fondant, Double Cream

Homemade Pavlova, Mascarpone, Spiced Peach, Passion Fruit

Cheese and Biscuits served, Grapes, Fruit Chutney

Christmas Pudding, Brandy Sauce

...complemented with Coffee and an individual Mince Pie...

£69 Per Person

