



(£85.00 per adult)



Christmas Day menu

Fizz & Canapés served on arrival

To Start

Pan seared Scallops & Oak Smoked Salmon sat on Bubble & Squeak with Lemon Parsley Butter Sauce

Roast Butternut & Courgette Coconut Curry with a Mushroom Keema Naan Bread

Tomato & Vegetable Tortellini Soup with Cheese & Caramelized Onion Focaccia

Rosemary & Garlic marinated Fillet of Beef with salt Beef & Shropshire Blue Cheese Croquette, Butternut Puree & Truffle Vinaigrette

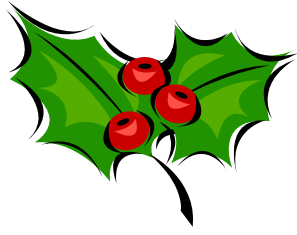
Main

Butter roasted Turkey Crown with , Pigs in Blankets, Honey Parsnips, Cranberry & Sage Stuffing

(Hunters Trio) Venison tornados Rossini, Pigeon & Caramelized Suet Pudding, Garlic & Thyme Partridge served with Hasselback Potatoes, Port Jus

Brie Portobello Mushroom & Cranberry Wellington with Creamed Roast Garlic Savoy Cabbage & Colcannon Potatoes & vegetable Red Wine Jus

Poached Lemon Sole stuffed with Lobster & Crab Mousse with Seafood Bouillabaisse Stew & Saffron Potatoes



Festive desserts

Christmas pudding served with Brandy sauce & Spiced Plum

Orange Honey & Greek Yoghurt Panna cotta topped with Raspberry
Compote & Cinnamon Crunch

Millionaire Cheesecake with Mulled Wine stewed Berries in a Brandy
Basket

Espresso Crème Brulee with mini-Tiramisu

A selection of Cheese & Biscuits served with Celery, Apple, Grapes &
Red Onion Chutney

Followed by

Tea or Coffee & Mints

