

## **Christmas Day Menu**

Pre Dinner Drink

Mulled Wine Around The Fire pit Table

### **Starters**

Shallot Tart Tatin, Date, Walnut, Rocket and Parmesan

*Vegetarian*

Partridge Ballotine, Chanterelle Mushroom, Black Truffle, Warm Spiced Winter Berries

*D/F*

Salmon Gravlax with Fennel, Apple, Dill & Lime Dressing

*DF/GF*

### **Soup Course**

Truffle Parsnip Soup with Hazelnut and Pancetta

### **Main Course**

Pan Fried Sea Bass, Creamed Mash, Samphire, Leek, French Green Beans, Courgette,  
Dill Beurre Blanc

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Traditional Roasted Turkey

Apple Cider Braised Gammon, Seville Orange Glaze

Venison & Wild Mushroom Herb Suet Pudding

Nut roast

*Vegetarian*

*Served with*

*Herb Roasted Potatoes, Glazed Chipolata Wrapped in Crispy Smokey Bacon, Braised Red Cabbage, Brussel Sprouts with Chestnuts, Honey Dijon Roast Carrots and Parsnips, Port & Cranberry Stuffing with Festive Flair Gravy*

### **Dessert**

Georgie Porgie Christmas Pudding, Chantilly Cream / Crème Anglaise

Mulled Wine Poached Pear with Cinnamon Mascarpone Cream

### **Cheese Course**

A Selection of Local and International Cheese's served with Crackers, Chutneys and more!

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Tea / Coffee

**5 Course Set Price**

**£95.00 Adult**