



# Christmas Day

£59.95

## Starters

### Chicken consommé with Quail Egg

A clean, crisp chicken flavoured broth served with finely diced root veg and a poached quail egg

### Homemade Chicken Liver Patè

served with a cranberry and Port Chutney and toasted Sourdough bread

### Vegan Walnut Patè

Served with cranberry and port chutney and toasted organic buckwheat bread(V)

### Gravadlax with Pickled Vegetables

Cured salmon slices topped with lightly pickled vegetables and micro herbs dressed with chive oil

## Main Course

### Traditional Roast Turkey

Succulent roast turkey breast served with creamy mash, roast potatoes, handmade pigs in blankets, chestnut & cranberry stuffing, seasonal vegetables and gravy

### Traditional Roast Rib of Beef

Slices of slow roasted aged beef rib, served with creamy mash, roast potatoes, Yorkshire puddings, seasonal vegetables and red wine gravy

### Winter vegetable en Croute

Winter vegetables encased in a short crust pastry served with roast potatoes, seasonal vegetables and a mushroom and truffle sauce (v)

### Grilled Dover Sole

A delicate dover sole fillet grilled in a lemon and black pepper butter, served with braised potato and hispi cabbage and a shallot, thyme cream sauce

### Duck a l'Orange

Roast duck breast and a classic orange sauce with roast potatoes & seasonal vegetables

## Dessert

Christmas Pudding with Brandy Sauce

Tiramisu

Tarte au Citron with Pistachio Ice Cream

Profiteroles

