

Christmas Day menu 2023



Bucks Fizz & canapès on arrival

Starters

Roasted sweet potato & parsley soup (V, GFO)
served with a warm roll & butter

Smoked mackerel patè
served with pickled cucumber & toasted sourdough

Portobello mushroom & garlic scotch egg (V)
in panko breadcrumbs, served with dressed leaves

Mains

Roast turkey breast
with Cumberland pigs in blankets,
roast potatoes and fruit stuffing

Sage pork tenderloin saltimbocca
marinated pork tenderloin wrapped in sage
and Prosciutto. Served with Boulangère potatoes

**Roasted sweet potato, parsnip,
mushroom & rosemary Wellington (VG)**
served with Boulangère potatoes

Seared chalk stream trout suprême
served with Boulangère potatoes and a dill cream

All mains served with Brussel sprouts, braised red cabbage,
maple roasted parsnips & thyme roasted carrots

Desserts

Christmas pudding (V, GFO)
served with brandy sauce

Cheese & artisan biscuits (V, GFO)

Warm gooseberry & elderflower tart (V)
served with custard

Vanilla panna cotta (GF)
with clementine compote

*Any dietary requirements must be
advised at the time of booking*

*(GF) Gluten-Free
(GFO) Gluten-Free option
(V) Vegetarian
(VG) Vegan*

**£75.00 per adult
£30.00 per child**

