

£75pp

Christmas Eve Menu



Let's Begin

Terrine of Foie Gras

Finished with mulled wine compote, baked croute (1a,14)

Baked Camembert

Herb & cranberry crust, sour dough (1a,4,V)

Cured Roast Pork

Cured roast pork served with extra virgin olive oil and fresh black truffle (9,14)

Cauliflower & Chestnut Soup

Served with charred sourdough (1a,3,4,V)

The Main Event

Beef Wellington

Served with brie mash, honey glazed carrots & parsnips finished with a rich red wine jus (1a,4,7,11,14)

Slow Cooked Lamb Shoulder

Served with petit pois a la française & minted mustard mash (4,11,14)

Poached Lobster Tail

Served with charred cauliflower, cauliflower & butter sauce (4,5,6,14)

Vegetarian Wellington

Sage, onion & beyond meat wrapped in buttery flaky pastry served with brie mash, honey glazed carrots & parsnips finished with a rich red wine jus (1a,4,7,9,10,11,13,14,V)

To Conclude

Banana & Passion Fruit "Bon Bons"

Banana and caramel flavoured, served with passion fruit cream, an almond biscuit finished with vanilla ice cream (1a,3a,4,7,V)

Assortment of Christmas Bites

A delight of various Christmas favourites to tantalize your taste buds including traditional Christmas pudding, Baileys cheesecake & a cranberry and star anise pannacotta (1a,3,4,7,14)

Tea & Coffee

Served with Petit Fours (1a,3,4,7,14)

Allergen Guide

1 Cereal 1a Wheat 1b Rye 1c Barley 1d Oats 2 Peanuts 3. Nuts 3a Almonds
3b Brazil Nuts 3c Cashews 3d Hazelnuts 3e Macadamia 3f Pecan 3g Pistachio 3h Walnuts 4 Dairy 5 Crustaceans 6. Mollusc
7. Eggs 8. Fish 9. Celery 10. Lupin 11. Mustard 12. Sesame Seeds 13. Soya 14. Sulphur Dioxide
V. Vegetarian

£80pp

Christmas Day



Let's Begin

Wild Mushroom pie

Hand picked, in buttery shortcrust pastry served with mushroom jus (1a,4,7,9,11,14,V)

Galician Red Prawn Bisque

Finished with pickled vegetables & dill oil (4,5,6,9,14)

Iberian 5J cured Ham & Manchego cheese

The very best cured Iberian ham & Manchego cheese with freshly made sourdough (1a,3,4,14)

Cauliflower & Chestnut Soup

Served with charred sourdough (1a,3,4,V)

The Main Event

Traditional Turkey & Ham

Thyme roasted turkey, honey mustard ham, herb stuffing served with braised carrots, sprouts, maple parsnips, buttery mash, duck fat roasted potatoes finished with mulled wine sauce (1a,4,9,11)

Vegetarian Wellington

Sage, onion & beyond meat wrapped in buttery flaky pastry served with brie mash, honey glazed carrots & parsnips finished with a rich red wine jus (1a,4,7,9,10,11,13,14,V)

Monkfish

Herbs, cranberry & pine nut stuffing wrapped in crispy panchetta served with sprouts, chestnut and fondant potato (1a,3,4,8,9,14)

To Conclude

Christmas Pudding

Traditional Christmas pudding served with rum infused custard (1a,3,4,7,14)

Selection of Farmhouse Cheeses

A variety of British and French cheeses, homemade chutney, grapes, apples and biscuits (1a,3,4,14,V)

Tea & Coffee

Served with Petit Fours (1a,3,4,7,14)

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