



Christmas Day Menu

Glass of champagne & canapés on arrival.



STARTERS

Stuffed fresh figs
with black stock blue cheese, roasted sweet hazelnuts with cranberry sauce, pomegranate molasses and dressed leaves.

French onion soup
served with homemade croutons and melted cheese.

Homemade chicken parfait
served with brown crostini garnished with crispy sage leaves.

Palate cleanser: *lemon sorbet.*

MAINS

Locally sourced turkey ballotine
wrapped in bacon with roasted potatoes, pigs in blanket, parsnips, seasonal vegetables and 48 hour jus.

Seafood tagliatelle
in a creamy sauce served with garlic bread.

Rolled pulled haunch of venison
in a creamy sauce and Madeira wine served with seasonal vegetables and sautéed potatoes.

Butternut squash and herb infused quinoa
with beetroot croquettes served with seasonal vegetables and roasted potatoes.

Palate cleanser: *tomato sorbet with honeydew melon.*

PUDDING

Christmas Pudding
Black Forest Gateau
Cheese Board
Mini Mince Pie
Tea & Coffee
Petit Fours

£79 PER PERSON

30% deposit required when booking - non-refundable.

Carriages can be pre-booked no later than the end of October.

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