



Christmas Day Menu

PRE-STARTER

Tomato Consommé with Basil Oil

STARTERS

Smoked Trout Fillet
on a Bed of Roasted Pine Nuts, Rocket Salad With a Balsamic Dressing

Ham Hock and Asparagus Terrine
with Gooseberry Compote and Toasted sourdough

Wild Mushroom Ravioli
Wilted Spinach, Vegan Cheese Sauce

Pear and Blue Cheese Tart
Watercress, Walnut Salad

LEMON SORBET

with an Elderflower Cordial

MAINS

Roast Turkey Breast
with Pigs in Blankets and stuffing with all the trimmings

Halibut steak on a bed of Tagliatelle
with a Langoustine sauce

Lamb Rump
with Dauphinoise Potato, Roasted Carrot Puree, Cavelnero and Rosemary Jus

Asparagus, Pea and Mint Risotto
with Parmesan shavings and a white truffle oil

TO FINISH

Christmas Pudding with Brandy Cream
Dark and Pink Chocolate Mousse with a Raspberries and a Raspberry Coulis

Lemon and Cardamom Crème Brulee with Thyme Shortbread

Peach and Apricot Crumble, Pistachio Crumble, Cointreau Crème Anglaise

£75 PER PERSON