

Prosecco and Canapes served on arrival

01244660660

Starters

Roasted Parsnip soup served with apple crisps (v)
Goats Cheese Salad Served with baby beetroot and Canadian walnuts.
Organic Chicken liver Parfait served with cranberry relish
Smoked Trout Fillet, lemon & Caraway Welsh cake served with lemon and chive crème
Fresh (v)

Fish Course

Marinated Oyster sauce Tofu served with pea puree (v)
Poached Salmon Pommes puree, Seafood Bisque
Cullen Skink (smoked Haddock Chowder) & croutons

Main Course

Roasted Stuffed Turkey Ballantine

Served with all the trimmings and signature gravy

Slow Braised Pasture Fed Beef, Horseradish

mashed potato, smoked bacon & honey roasted Carrots

Warm Game Terrine served with thyme and

onion salted potatoes, buttered greens & cauliflower cheese.

Chestnut and sage gnocchi, truffle oil roasted butternut squash and charred cauliflower.

Pre Dessert

Petit Fours - Stollen bites, French macaroons, chocolate eclairs and chocolate brownie.

Desserts

Christmas pudding and brandy sauce
Banoffee Roulade served with honeycomb ice crem
Warm Fruit Panettoni served with cinnamon cream
Trio of Artisan Ice creams
Traditional sherry trifle with extra thick cream

Cheese Course

Blacksmith Blue, Cornish Brie, Belton Cheshire, Lancashire Cheddar, Chutney Quiche, Biscuits and ruby port

Digestives, Tea, Coffee, mince pie and after eights to finish.