

£97.50 per person



Christmas Day

HORS D'OEUVRES

A selection of canapés served with mulled wine

STARTER

French Cider Onion Soup (V)

Served with apple & cheese melts

Smoked Salmon

Delicately smoked salmon served with a smooth avocado and cream cheese mousse, warm rye bread, and finished with salmon caviar

Smoked Cheddar & Truffle Croquettes (v)

Crispy smoked Cheddar and truffle croquettes served with rich truffled aioli, finished with Parmesan snow and a refreshing celery and apple remoulade

Duck Liver Pâté

Silky duck liver pâté accompanied by a rich port, cranberry and orange jelly, finished with a crisp sage crumb and served with toasted brioche

Green Apple & Calvados Palate Cleanser

MAIN COURSE

Roast Lamb

Served with Yorkshire pudding, seasonal vegetables, duck fat potatoes and a rich red wine jus

Roast Turkey

Served with Yorkshire pudding, seasonal vegetables, duck fat potatoes and a rich red wine jus

Roast Sirloin

Served with Yorkshire pudding, seasonal vegetables, duck fat potatoes and a rich red wine jus

Festive Butternut Squash (V)

Tender roasted butternut squash filled with chestnuts, cranberries, wilted spinach, sage and creamy goat's cheese, accompanied by rich, golden dauphinoise potatoes

House Rump — Sharing Style

*Spectacular, succulent, single muscle rump for 2 to share: served sliced on a sharing board
Served with grilled vine tomatoes, mushrooms, seasonal vegetables, watercress and served with twice cooked thick cut chips*

Accompanied by your choice of three sauces : Peppercorn, Beef-dripping gravy, Béarnaise or Stilton

DESSERT

Christmas Pudding (V/VE/GF)

Traditional steamed pudding enriched with winter fruits and spices, served with a warm brandy sauce

Noël Crème Brûlée

Rich dark chocolate and Grand Marnier custard beneath a crisp caramelised sugar crust, finished with toasted hazelnut praline

Gingerbread Tiramisu

Light mascarpone cream layered with spiced gingerbread and coffee, delicately finished with cinnamon for a warm festive touch

Brioche Pudding Suzette

Warm brioche bread and butter pudding with white chocolate and cranberry, served with warm crème anglaise and a satsuma cranberry Suzette

The Cheeseboard

With Red Fox Leicester, Croxton Manor West Country Brie and Oxford Blue | served with quince jelly, truffle honey drizzle, apple, celery, grapes and artisanal crackers