



Christmas Day Menu

Canapés of cheese gougères choux buns



Chestnut & celeriac velvety soup with pan fried diced foie gras (ngci)

or

Beetroot flavoured salmon gravadlax with dill crème fraiche & buckwheat blinis

or

Lobster cocktail

Avocado, cucumber, celery, baby gem salad & cocktail sauce (ngci)



Pan seared turbot with pearled spelt risotto & pumpkin, sage oil

or

Holly Farm turkey ballotine, roasted potatoes, Brussels sprouts, carrots,
glazed chestnut, bread sauce & jus



Plate of 3 artisan cheeses with chutney, biscuits & dried apricots

or

Chocolate Yule log with candied orange & cranberry coulis (v)

or

Skindles' Christmas pudding & brandy sauce



Coffee or tea & homemade mince pie (v)

£115.00 per person



(ngci)-no gluten containing ingredients

*Full allergen information is available upon request. Please ask a member of our Management team.
A discretionary 12.5 % service charge will be added to your bill. All prices include VAT.*