



## *Christmas Day Menu*

Canapés of cheese gougères choux buns



Velouté of celeriac & Granny Smith apple with winter truffle (v) (vg) (ngci)  
or

Cured Scottish salmon roulade, pickled radishes & citrus dressing

or

Lobster cocktail

Avocado, cucumber, celery, baby gem salad & cocktail sauce



Holly Farm turkey ballotine **or** roast striploin of beef, potato fondant,  
Brussels sprouts, carrots, glazed chestnuts & jus

or

Pan fried sea bass with coco beans and wild mushrooms, red wine sauce (ngci)

or

Baked aubergine filled with courgettes, baby artichokes & potato chips, garlic  
sauce (v) (vg)



Plate of 3 artisan cheeses with chutney & biscuits

or

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

or

Skindles' Christmas pudding & brandy sauce (v)  
(vegan Christmas pudding available)



Coffee or tea & homemade mince pie (v)

*£130.00 per person*

*(v) – vegetarian (vg) – vegan (ngci) - no gluten containing ingredients*

*Full allergen information is available upon request. Please ask a member of our Management team.*

*All prices are inclusive of service and VAT at the current rate.*