

# Christmas Day

£80 per head

Amuse-Bouche 2023

## Stuffed Miniature Yorkshire pudding

*Loaded Beef or Roasted Vegetable Mini Yorkshire pudding*

## Starters

### Stuffed Mushroom <sup>V</sup> GF

*Cranberry, Blue cheese & Chestnut stuffed Portobello mushroom, served with a salad garnish & balsamic glaze*

### Classic Prawn Cocktail <sup>GFA</sup> <sup>DFA</sup>

*Classic Cocktail, Marie Rose sauce served on a bed of salad, with bread*

### Wild Boar Pate <sup>GFA</sup> <sup>DFA</sup>

*Wild Boar pate, served on a bed of salad, with toasted bread & butter*

### French Onion Soup <sup>GFA</sup> <sup>DFA</sup>

*Classic French onion soup served with a mini toasted cheese cruton*

## Mains

### Traditional Roast Turkey <sup>GFA</sup> <sup>DFA</sup>

*Roasted Turkey Breast, Yorkshire Pudding, Potato Gratin, Pigs in Blanket, Roast Potato, Stuffing, Brussels Sprouts, Honey glazed Carrots, Parsnips, & a selection of Vegetables*

### Homemade Chestnut & Cranberry Nutloaf <sup>V</sup> <sup>vg</sup> <sup>GFA</sup> <sup>DFA</sup>

*Homemade Nutloaf, Yorkshire Pudding, Roast Potato, Stuffing, Brussels Sprouts, Potato Gratin, Honey glazed Carrots, Parsnips, & a selection of Vegetables*

### Venison Bourguignon Pie

*Slow Cooked venison with bacon, mushroom & pearl onions in a rich red wine gravy, served with colcannon mash, tender stem broccoli & rich bourguignon gravy*

### Hot Smoked Salmon <sup>GF</sup>

*Served with Bearnaise sauce, grilled courgette, & Hasselback Potato*

## Desserts

### Fruits of the Forest Pavlova <sup>GF</sup> <sup>V</sup>

*Cream filled meringue with forest fruits, served with raspberry coulis*

### Sticky Toffee Christmas Pudding

*A Half Moon-Mix of Sticky Toffee sponge with candied Peel, Raisins & Spices served with Brandy cusard*

### Buche de Noel (Christmas Log)

*Chocolate sponge filled with fresh cream & Cointreau soaked sponge fingers, covered in chocolate ganache, served with cream*

### After 8 Cheesecake

*Minted cheesecake with chocolate after 8 topping*

## Tea & Coffee

### Selection of tea or Barista coffee

*Served with homemade chocolate truffles*

To Book a deposit of 50% per person is required with the remainder due on the day  
Please let us know on your food order form if you have any allergens we need to be aware of.