



CHRISTMAS MENU

STARTERS

Home cured orange and lemon gravadlax salmon, spiced
crème fraîche and crusty bread

Sliced salt baked beetroot, grilled goats cheese and rocket

Home made pâté with cranberry and orange chutney

Prawn & crab cocktail

MAINS

Roast turkey crown wrapped in Parma ham with
Lincolnshire, sage & chestnut stuffing

Roast marmalade spiced gammon

Roasted rainbow trout, stuffed with orange and thyme with
sautéed fennel

Chestnut and shallot tatin with mushroom and madeira
gravy

*All served with pigs in blankets and sharing veg, goose fat
roast potatoes/roasties(v), cinnamon & honey chantenay
carrots, sliced & pan fried brussel sprouts with pancetta.
Rosemary parsnips, sugar snaps and peas.*

DESSERTS

Christmas pudding with brandy & vanilla cream

Christmas mess (like Eton with a festive twist! Frozen
mixed berries, cinnamon and blackcurrant liqueur)

Chocolate brownie with dark chocolate & orange sauce

£25 PER PERSON