





## CHRISTMAS DAY MENU

## STARTER

Home made spicy parsnip soup, served with parsnip crisps & crusty bread (v)

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

Sliced salt baked beetroot, grilled goats cheese & rocket (v)

Home made pâté with cranberry & orange chutney

Prawn & crab cocktail

## MAIN

Roast turkey crown wrapped in parma ham with lincolnshire sausage, sage & chestnut stuffing

Roast marmalade spiced gammon

Roasted rainbow trout stuffed with orange & thyme with sautéed fennel

Chestnut and shallot tatin with mushroom & madeira gravy (v)

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 & peas.

## **DESSERT**

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

Mixed cheese board with red onion & balsamic chutney

£55 PER PERSON