

CHRISTMAS DAY MENU



A GLASS OF KIR ROYAL

3 COURSES

COFFEE & PETIT FOURS

£84.95

CHILDREN

WELCOME SOFT DRINK

3 COURSES

A CHOCOLATE TREAT

£42.95

STARTERS

Smoked Salmon & Beetroot

Delicately smoked Scottish salmon served with duo of beetroot, creamy mozzarella pearls & micro leaves

Duck Parfait

Smooth duck liver parfait with spiced pear chutney and toasted brioche

Cauliflower & Cheese Potage

Velvety roasted cauliflower soup finished with truffle oil, crispy shallots and warm potato bread

MAIN COURSES

Christmas Day Carvery

Roast turkey, beef and lamb, served with roast potatoes, seasonal vegetables, pigs in blankets, sage & onion stuffing, Yorkshire pudding & a rich gravy

Wild Mushroom, Artichoke & Ricotta Pithivier

Roasted mushrooms, artichokes and ricotta wrapped in golden puff pastry, served with roast potatoes, seasonal vegetables & a red wine jus

Herb Crusted Loin of Cod

Oven-roasted loin of cod topped with herb crust served with buttered creamed potatoes, braised leeks and a saffron fish cream

DESSERTS

Traditional Christmas Pudding

A classic Christmas pudding packed with vine fruits and festive spices, served with warm brandy sauce

Bunbury Blackforest Petit Gateau

A modern day twist on the classic Kirschtorte. Layers of kirsch cream, cherry compote & soft chocolate sponge sprayed with melted dark chocolate & served with cherry gelato

Pistachio & Raspberry Tart

Sweet crisp buttery tart filled with pistachio cream, raspberry confit, vanilla sponge topped with chantilly cream and fresh raspberries

