



# Christmas Day

## Menu 2016

Served 12pm – 4pm

### Starters

**Lightly spiced parsnip soup** served with homemade bread roll

**Smoked salmon prawn parcel** with winter leaves

**Smoked duck breast (G)** with orange, carrot ribbons, winter leaves  
& pomegranate dressing

**Roasted rainbow beetroot & Goat's cheese tartlet (V)** balsamic dressing

### Mains

**Roast hawthorn farm free range turkey**

with bacon wrapped chipolata, chestnut stuffing

**Venison Wellington**

A fillet of prime venison & mushroom duxelles encased in puff pastry with a red wine jus

**Wild mushroom & chestnut filo parcel**

All above served with roast potatoes, Brussels sprouts, honey roasted parsnips & carrots

**Pan roasted rainbow trout fillet**

on roasted beetroot, sweet potato & red onion

With roasted herb baby potatoes

### Desserts

**Christmas pudding & brandy sauce**

**Spiced fruit strudel with custard**

**Vanilla & cranberry parfait**

**Red velvet cheesecake**

**British Cheeseboard**

**Three British cheeses**

**Coffee & tea**

**Homemade mince pies**



**£60** per person & £30 for children between 4 & 12

**Tel: 01353 861677** to make a booking

- **£10** per person deposit required to secure booking

An optional service charge of 10% will be added to all bills

(V) Vegetarian. Gluten free options available in request