



Pre-Christmas Menu

Carrot & Coriander Soup GF/V/VE

Carrot crisps, herb oil

Chicken, Apricot & Herb Terrine

Pickled fennel, cranberry aioli, brioche toast

Smoked Rainbow Trout Bon Bons GF

Spicy Thai style mango mayo, sauerkraut salad

Avocado & Chili Panna Cotta GF/V/VE

Tomato chutney, fruit dressing



Traditional Roast Turkey

GF Available by special request

Roast turkey breast, crispy potatoes, chestnut stuffing,
Cumberland pig in blanket, chef's homemade gravy

Seabass Fillet GF

Lemon & spring onion butter, new potato terrine, pea & mint purée

Twice Cooked Pork Belly

Fondant potato, honey & mustard sauce, apple beignet

Cauliflower & Caramelized Onion Tart V/VE

Baby potatoes, burnt cauliflower purée



Traditional Christmas Pudding

GF available by special request

Homemade brandy sauce, rum butter

Chocolate Orange Delice GF/V

Raspberry glaze, orange gel, chocolate pencil

Cranberry & Amaretto Cheesecake GF/V

Red berry dust

Cheese & Biscuits

GF available by special request

Stilton, Cheddar and Brie, served with onion chutney, celery, grapes



Coffee & Mints

GF – Gluten Free / V – Vegetarian / VE – Vegan

If you have any specific allergies please ensure these are sent back and highlighted on your pre-order form