

# CHRISTMAS DAY MENU

ADULTS £50 PER PERSON

CHILDREN £25 (UNDER 12)

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## ON ARRIVAL

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Enjoy a Glass of Christmas Prosecco Cocktail  
and a selection of canapes

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## STARTERS

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Spiced Apple and Parsnip Soup  
with parsnip crisps

Bouillabaisse Fish Terrine  
served with crisps leaves and lemon

Mulled Pear, Date and Walnut Salad  
with mixed leaves and a creamy stilton dressing

Potted Duck Liver Pâté  
served with crispbread and a port and orange cumberland sauce

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## MAIN COURSES

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Turkey Ballontine with a Sage, Onion and Apricot Stuffing  
with roast potatoes, carrots, sprouts and cranberry sauce

Roast Loin Of Pork with a Wild Mushroom and Tarragon Veloute  
served on a fricasse of green beans, bacon and crispy potatoes

Herb Crusted Fillet of Hake  
served on grilled courgettes and a white bean and mussel provencal stew

Fillet of Beef Rossini with a Bone Marrow Sauce  
served with chicken liver pâté, buttered cabbage, kale and crispy potatoes (£5 supplement)

Festive Nut Roast  
served with mixed vegetables, sauted potatoes and cranberry sauce

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## DESSERTS

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Christmas Pudding  
with Brandy Sauce

Glazed Lemon Tart  
with spiced berry compote and creme fraiche

White Chocolate, Orange and Grand Marnier Creme Brulee  
with homemade shortbread

Selection of Cheese and Oatcakes  
with grapes, celery and chutney

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## TO FINISH

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Tea or Coffee  
with mince pies

