



CHRISTMAS DAY MENU

TO START

Honey Glazed Duck Breast
pear & ginger puree, pickled
baby beetroots, rocket

Crab & King Prawn Cocktail
whiskey Marie Rose sauce

Beetroot, Feta & Thyme Tart
parsley salsa

MAIN COURSE

Roasted Free Range Turkey
chestnut & cranberry stuffing, pigs in blankets,
garlic & thyme roast potatoes, maple roasted
carrots & parsnips

Fillet of Scottish Salmon
crushed heritage potatoes, samphire,
lobster Champagne sauce

**Wild Mushroom &
Butternut Squash Risotto**
shaved parmesan, truffle oil

INTERMEDIATE

**Cream of Parsnip &
Sweet Potato Soup**

or

Raspberry & Sorrel Sorbet

TO FINISH

Luxurious Christmas Pudding
brandy sauce, mulled wine berries

St. Clements Posset
candied orange peel, lemon biscuits

British Farmhouse Cheese
grapes, celery, sourdough biscuits,
Westmorland chutney

Fresh Coffee & Hot Mince Pies