

## CHRISTMAS DAY MENU

## STARTERS & NIBBLES

Smoked Salmon and Crab Salad, avocado, shaved fennel and apple

Goat's Cheese Bon Bons, salt baked beetroot and black olive tapenade

Spiced Parsnip Soup, coriander, sliced chillies, toasted cumin seeds \(^{\nabla}\)

Pan Fried Pressed Ham and Pea Terrine, pickled vegetables, red onion marmalade, brioche

## **MAINS**

**Traditional Buttered Roast Turkey,** goose fat roast potatoes, seasonal vegetables, sprouts and bacon, sage and onion stuffing, redcurrant jus

Raby Longhorn Sirloin of Beef, goose fat roast potatoes, seasonal vegetables, brandy and red wine sauce

Salmon Wellington, salmon fillet stuffed with lobster mouse, in golden puff pastry, thermidor sauce

Chestnut, Pistachio & Cranberry Galette, braised leeks and cognac cream sauce (Vegan Option Available)

## **DESSERTS**

Traditional Christmas Pudding, morello cherries and brandy sauce or custard Y

Brandy Alexander Chocolate Tart, Belgium Chocolate, Cognac and coco liqueur

Blackcurrant and Prosecco Cheesecake, strawberry ice cream, berries V

**Lemmon Posset,** with a homemade Christmas cookie \( \frac{1}{2} \)

Adult £69.00 | Children (under 12's) £29.00