## Christmas Day Feast Menu

Monday, 25th December 2023



4-Course Feastful Delight including all options on the Menu served on a platter for 2

1<sup>st</sup> Course – Starters

**Hickory Smoked Duck** 

\*

Pan Pried King Scallops with Burnt Apple Puree

\*

Pan Friend Wild Pigeon with Celeriac Apple Remoulade

\*

Classic Prawn Cocktail

\*

**Duo of Smoked Salmon** 

\*

Butternut & Spinach Cannelloni

2<sup>nd</sup> Course - Mains

Chicken Supreme

\*

Honey Glazed Pork Belly

\*

Great Garnetts Roast Turkey Crown

\*

**Braised Short Beef Rib** 

\*

Balsamic Glazed Lamb Shoulder

served with pigs in blankets, roast potatoes, braised red cabbage, roasted brussels sprouts with pancetta, maple glazed carrots, yorkshire pudding

**GF:** Gluten Free \* **GFO:** Gluten Free Option

**VE:** Vegan \* **VEO:** Vegan Option

V: Vegetarian \* VO: Vegetarian Option

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3<sup>rd</sup> Course - Desserts

Winter Berry Panna Cotta

\*

Raspberry and Vanilla Mini Brulé

\*

Poached Pear in Mulled Wine

\*

**Christmas Pudding** 

\*

Apple Tarte Tatin

\*

Black Forest Baked Alaska

4<sup>th</sup> Course – After Dinner

Cheeses

\*

Mince Pies

\*

**Port** 

\*

Coffee / Tea

4 Courses for £150.00 per person

a non-refundable deposit of £50 per person is required at the time of booking

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