

Christmas Day

This is a 4 course menu. Choose from the starters, intermediates, mains & desserts

**Please note that you can have a Roast Turkey & Beef as a mixed roast*

Starters (please choose one)

Cashel Blue & Cauliflower Soup (v) with crispy lardons & truffle oil

A Festive Meat Duo

game terrine, chicken liver paté with toasted focaccia & a slow gin & pear chutney.

Smoked Salmon

with parsnip rosti, dill crème fraiche, crab & celeriac remoulade, served with a quail's egg & buttered bloomer

Baked Camembert (v) with cranberries & pistachios, toasted focaccia & celery

Intermediate course (please choose one)

Seared Seabass with spiced carrot purée & a citrus salsa verde

Blood Orange Sorbet

Mains (please choose one)

Traditional Roast Turkey*

with cranberry & sage stuffing, pigs in blankets, roast potatoes, seasonal vegetables & cranberry sauce

Roast Sirloin of Beef* (pink or cooked through)

with roast potatoes, Yorkshire pudding & seasonal vegetables

Salmon en Croute

with baby prawns & dill cream cheese, wrapped in golden baked puff pastry served with a lobster bisque

Wild Mushroom, Spinach, Apricot & Cashel Blue Wellington (v)

with roast potatoes, seasonal vegetables & vegetable gravy

Desserts (please choose one)

White Chocolate & Raspberry Cheesecake with fresh raspberries & coulis

Panettone Bread & Butter Pudding with white chocolate & whisky custard

Classic Christmas Pudding served with a homemade brandy sauce

Cheese & Biscuits Platter with apple, crackers & a port, apple & cranberry chutney

£79.95 per person | **£39.95** children 12 and under

