

Christmas Menus

1st to 31st December 2019

Menu 1

Cream of parsnip, celery & apple soup

Roast Norfolk turkey with chipolatas & bacon, served with chestnut stuffing, cranberry & bread sauces traditional roast potatoes & selection of seasonal vegetables

Christmas pudding, brandy sauce

Coffee, mince pies & stollen

£44.00 per person

Menu 3

Ham hock & smoked chicken terrine, piccalilli

Roast sirloin of beef Lyonnaise with wild mushroom jus served with traditional roast potatoes & selection of seasonal vegetables

Sticky toffee pudding, clotted cream

Coffee, mince pies & stollen

£50.00 per person

Menu 2

Smoked salmon & trout roulade, lemon and horseradish mayonnaise

Breast of corn-fed chicken 'Bruxelloise', Brussel sprouts & chicory, served with Château potatoes & selection of seasonal vegetables

Winter spiced bread & butter pudding, salted caramel ice cream

Coffee, mince pies & stollen

£46.00 per person

Menu 4

Mulled wine cured salmon, radish salad, soft herb crème fraiche

Mint & mustard cushion of lamb with Madeira sauce, trio of onions, rissole potatoes, braised red cabbage & green beans

Chestnut pannacotta, pear & blackberry compote, brandy snap

Coffee, mince pies & stollen

£56.00 per person

Vegetarian Menu

Brie & cranberry tart with roquette & balsamic, shallots & chives

Vegetable Wellington with Butternut Squash served with chestnut, spinach & mushroom sauce

£43.00 per person

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know.

