



## **Christmas Day Menu**

A glass of Kir Royale on arrival

### **Soup**

Curried Parsnip Soup (V)

### **Starters**

Game Terrine - A set terrine of mixed game including duck, venison & pheasant. Served with pickled mushrooms, mixed leaf salad and spiced red berry gel (GF)

Gin & beetroot cured sea trout - pickled beetroot & goats cheese parcels and charred orange (GF)

Vegetable terrine - mixed leaf salad & celeriac remoulade (V, GF)

### **Palette cleanser**

Apple Sorbet (Vegan, GF)

### **Main Courses**

Roast Turkey with cranberry sauce, pigs in blankets, stuffing and roast potatoes

Halibut served with a caper and lemon butter sauce (GF)

Fillet Steak served with a peppercorn sauce (GF)

Whole roast Celeriac stuffed with chestnuts, cheese and apple. With winter spiced creamy nutmeg sauce. (V)

### **Sweets**

“3 Way Brulée” – A selection of small crème Brulée in three different flavours (V)

Festive roulade and ice cream (GF, V)

Sticky Toffee Pudding with vanilla ice cream (vegan)

***Followed by Coffee***

