

Christmas Day Menu

£119.95pp

Children's Menu available upon request - £59.95pp

Amous Bouche

Tempura Monkfish, scallop parfait and baby herbs (GF)

Tempura Vegetables, sun blushed tomato puree, baby herbs (VE)

Soup Course

Roasted Butternut Squash & Sage Soup, toasted croutons, warm rustic bread (GFA)(VEA)

Starters

Home Cured Salmon Gravlax, pickled cucumber, caviar, lemon and dill mayonnaise, granary bread (GFA)

Vegan Sun Blushed Tomato & Butterbean Parfait, dressed leaves, onion chutney, toasted rustic bread (VE)

Smoked Duck & Watermelon Salad, Thai dressing, pickled baby vegetables, toasted cashew nuts (GF)

Classic Scallops St Jacques, herb oil and baby herbs

Ham Hock Terrine, olive oil croutes, pistachio crumb, homemade piccalilli

Remise En Bouche

Blood Orange Sorbet, Halen Môn Sea salt, micro basil

Main Course

Roast Cheshire Turkey, goose fat roast potatoes, homemade stuffing, pigs in blankets, Yorkshire pudding, red wine jus (GFA)

Thyme & Garlic Roast Sirloin of Beef, goose fat roast potatoes, Yorkshire pudding, pancetta and baby onion gravy (GFA)

Vegan Chestnut & Cranberry Mixed Seed Roast, traditional accompaniments, vegan gravy (VE)

All the above are served with seasonal vegetables

Whole Roast Poussin, goose fat roast potatoes, homemade stuffing, roasted vegetables, game jus (GFA)

Pan Fried Roasted Hake, lobster bisque, crushed lemon and dill potatoes, clams (GFA)

Desserts

Traditional Christmas Pudding, brandy sauce, rum & raisin ice cream

Strawberry and Champagne Posset, chocolate dip strawberries, homemade shortbread

Dark Chocolate Torte, raspberry sorbet, boozy cherries

Ferrero Rocher and Fudge Cheesecake, toffee sauce, pouring cream

Centre Piece Cheeseboard

Celtic Cheeseboard, selection of crackers, apple, celery, grapes and chutney

Tea & coffee with a digestif

Choice between **coffee** or **tea** and a glass of **baileys**, **sherry** or **port**