

Creamed winter squash & spiced carrot soup truffle oil (V, VE)

Local venison terrine, winter chutney & rye bread

Hot flaked smoked salmon, citrus salad & sweet pickled red onion

Smoked almond & hummus, pomegranate, flat breads with spiced toasted seeds (V,VE)

Mains

Roast turkey, sage onion & chestnut stuffing, pigs in blankets, roast potatoes, roasted cooking jus

Pan fried salted cod loin, creamed champ mash, champagne & lobster beurre blanc

Winter nut roast, crisp spinach & butternut squash stuffing, roasted potatoes, chestnut & red wine gravy

12 hour braised daube of beef, horseradish creamed potato, roasted vegetables, port cooking jus

Desserts

Christmas pudding, caramelized hazelnut brittle, brandy custard
Baileys & clotted cream roulade, white chocolate ice cream
Lemon posset, raspberry shortbread, mulled wine sorbet
A selection of fine cheeses, quince jelly, artisan crackers

~ Tea, coffee petit fours ~

