MERRY CHRISTMAS

CANAPÉS

One of each per person

Mini Cumberland sausageroll, cranberry& orange relish
White crab tartlet, lemon crème fraîche & chives
Roast squash & sage arancini,cranberry ketchup (V)

FRESHLY BAKED BREAD

Warm bread rolls, whipped butter

STARTERS

Celeriac Velouté(V)
Brown butter, crispy sage & toasted hazelnuts

Twice-Baked Lincolnshire Poacher Soufflé (V)
Winter truffle cream, crispy shallots

Duck Liver Parfait
Toasted butter brioche, damson & port jam

Beetroot-Cured Salmon
Pickled cucumber, horseradish cream & rye bread

MAIN COURSES

TraditionalRoast Turkey &Glazed Ham
Orange & mustard-glazed ham, pork, sage & onion stuffing, pigs in blankets, bread sauce, cranberry sauce & rich turkey gravy

Roasted Fore Rib of Beef
Yorkshire pudding, roast beef gravy & horseradish cream

Turkey and beef served with duck-fat roast potatoes, honey-glazed parsnips, roasted carrots, Brussels sprouts with smoked bacon & chestnuts, cauliflower cheese and winter-spiced red cabbage.

Woodland Mushroom & Chestnut Pithivier (V)
Roast potatoes, glazed carrots, buttered Brussels sprouts & vegetarian Madeira gravy

Butter-Roasted Halibut
Brown shrimp, lemon & chive butter, creamed potatoes & buttered leeks

DESSERTS

TraditionalChristmas Pudding
Warm brandy sauce, brandy butter ice cream

Dark Chocolate & Orange Yule Log
Baileys cream, sour cherry compote

Mulled Winter Fruit & Sherry Trifle
Vanilla custard, sherry-soaked sponge, softly whipped cream & toasted almonds

Selection of British Cheeses
Artisan biscuits, quince jelly

