



## Christmas Day Menu

### Entrée

Spiced Parsnip Soup (v)  
*lightly pickled apples, parsnip crisps*

Carpaccio of Honeydew Melon and Pineapple (v)  
*green apple sorbet, vodka, watermelon, coconut syrup*

### To Start

Duo of Venison  
*Carpaccio of venison rolled in pumpkin seed and pistachio crumb,  
pulled venison croquette, horseradish and celeriac remoulade*

Lobster and Spring Onion Terrine  
*smoked salmon, aioli, tarragon oil, crisp green salad*

Wild Mushroom Risotto (v)  
*Crisp poached egg, shallot rings, shallot purée*

### For Main

*(Served with pancetta roasted sprouts (vegetarian option available) root vegetable purée,  
Goose fat roasted potatoes)*

Fillet Steak  
*Served medium rare, wild mushroom purée, salt baked heritage carrots,  
pink peppercorn sauce*

Luxury Christmas Turkey  
*Butter braised turkey leg, slow roasted goose, chestnut stuffing,  
chipolata wrapped in bacon, rich jus*

Pan Roasted Halibut Supreme  
*Braised leeks, mussels, clams and saffron veloute*

Sweet Potato, Butternut Squash, Savoy Cabbage Wellington (v)  
*Beetroot fondant, caramelized onion sauce*

### To Finish

Chocolate Pot  
*Chocolate Genoese, mousse, white chocolate panna cotta, chocolate soil,  
cherry crumble ice cream*

Traditional Christmas Pudding  
*Brandy sauce*

Classic Crème Brulee  
*Chestnut shortbread biscuit*

Selection of Locally Produced, Award Winning Cheeses  
*Fruit, Christmas spiced chutney and wafers*



## Children's Christmas Day Menu

### Entrée

Freshly Made Soup

### Starter

Winter Berry Sorbet and duo of melon

### Main Course

Traditional Christmas Turkey Dinner

### To Finish

Chocolate Cake and vanilla ice cream