



25 DECEMBER 2023

£75 PER PERSON
3 COURSE SET MENU

£35 PER CHILD
UNDER 12 YEARS

20% DEPOSIT REQUIRED

Please complete the menu overleaf by indicating total menu choices for your entire party

NAME: _____

PHONE: _____

EMAIL: _____

NO OF ADULTS: _____ NO OF CHILDREN: _____



CHRISTMAS DAY SET MENU

CHRISTMAS FIZZ AND CANAPÉS

starters

- CARROT, COCONUT AND GINGER SOUP -
served with lacinato kale and garlic croutons (v)

- HOMEMADE GAME TERRINE -
homemade pheasant, venison and green peppercorn terrine,
served with onion marmalade, crispy salad and granary bread

- CRAYFISH, PRAWN AND CRAB COCKTAIL -
in Marie Rose sauce on a bed of crispy leaves, with granary bread (gf)

- ROASTED VEGETABLE AND GOATS CHEESE FILO TART -
on a bed of crispy leaves and shaved Grana Padano (v)

mains

- ROASTED TURKEY CROWN -
wrapped in Prosciutto de Parma, stuffed with Italian sausage meat and
masala-steeped cranberries, 'pigs in blankets', roast potatoes, mangetout,
julienne carrots and Yorkshire puddings (GF on request)

- BEEF WELLINGTON -
Aberdeen Angus fillet steak with wild mushrooms, goose liver parfait, wrapped in
Prosciutto de Parma and puff pastry. Served with roast potatoes, mangetout,
julienne carrots and port and cranberry reduction (served medium)

- SLOW COOKED WELSH LAMB SHANK -
in red wine and fresh rosemary, served with fluffy mashed potatoes,
mangetout and julienne carrots

- LOCH DUART SALMON FILLET -
oven-cooked Loch Duart salmon, served with Brussel sprouts and spring onion
mashed potatoes, samphire, shellfish and a lobster and Prosecco sauce

- VEGETABLE WELLINGTON -
roasted vegetables, hazelnuts, cranberries and brie in a puff pastry crust served
with roast potatoes, mangetout, julienne carrots and gravy (v)

dessert

- TRADITION CHRISTMAS PUDDING -
served warm with brandy custard

- PANNA COTTA -
with fruits of the forest and buttery shortbread biscuits

- SANTA'S CHOCOLATE SLEIGH -
chocolate sponge with Devon custard, cream filled profiteroles and chocolate
ganache, served with forest fruits sauce

cheese

cheeseboard selection with biscuits and a glass of LBV Port,
followed by tea, coffee and mince pies