



Mains

Christmas Day Menu

3 COURSES | 99 PER PERSON

ALSO INCLUDES A COMPLIMENTARY
AMUSE-BOUCHE, SORBET & A GLASS OF FIZZ

BEEF FILET MIGNON
Aged beef tenderloin, served pink, with Cropwell Bishop stilton, candied walnuts, dauphinoise potatoes, roasted vine cherry tomatoes & a rich, redcurrant reduction [gf]

HALIBUT BEURRE NOISETTE
Roast Halibut fillet with wine braised baby leeks, mushroom, potato & brussels sprouts fricassee & a classic French burnt butter & lilliput caper sauce [gf]

TRADITIONAL ROAST TURKEY
Succulent roasted turkey breast with fluffy roasted potatoes, glazed carrots & parsnips, pork & sage stuffing, brussels sprouts, pigs in blankets & red wine jus [gf]

STUFFED & BAKED BEEFSTEAK TOMATO
A baked giant tomato stuffed with a soya mince, aubergine, courgette & pepper ragu. Topped with herb crumb & served with parsnip & butter bean crush & a rich demi-glace sauce [pb] [gf]

Starters

SPICED JERUSALEM ARTICHOKE SOUP
Seasonal artichokes roasted with rosemary, sage, parsley, thyme & bay leaf – puréed into a velvety soup with hints of nutmeg, cardamon & a gentle kick of English mustard. Served with seeded artisan bread & salted butter [v] [pbo][gfo]

LANGOUSTINE COCKTAIL
Chunky langoustine tails with king prawns & crab meat in marie rose sauce. Served with shredded radicchio, baby gem, seeded artisan bread, salted butter & a side of tabasco for those craving a fiery jolt [gfo]

ARDENNES & BLACK PUDDING PÂTÉ
A course pâté of pork & chicken liver with a black pudding crumb. Served with real ale chutney, brioche French toast & salted butter

WILD MUSHROOM, SPINACH & CHESTNUT FILO PARCEL
Nameko, wine cap, straw & wild porcini mushrooms with wilted baby spinach & roasted chestnuts wrapped in a neat filo pastry pillow. Served with a pickled fennel salad & truffle dressing [pb]

Afters

TRADITIONAL CHRISTMAS PUDDING
Classic Christmas pudding with cider, juicy sultanas & candied orange. Served with brandy crème anglaise, redcurrants & clotted cream [v] [pbo]

RASPBERRY & COCONUT PANNA COTTA
Silky smooth raspberry & coconut panna cotta with maple & pistachio praline & a warm raspberry & champagne compote [pb] [gf] [n]

DARK CHOCOLATE FONDANT
Warm soft centred chocolate pudding with blood orange whiskey sauce & vanilla ice cream

ARTISAN CHEESE PLATE
Celebrating British cheese – Snowdonia Black Bomber cheddar, Cropwell Bishop stilton & Cricket St. Thomas goats' cheeses served with sourdough crispbreads, chunky chilli chutney, black grapes & celery [v] [gfo]

£10.00 deposit per person at the time of booking, full payment required by 1st December.
Pre-orders required for all guests by 17th December.

