



Christmas Day Dinner

MENU

75.00
per person

STARTERS

Spiced Parsnip Soup

Homemade parsnip soup with herb oil & parsnip crisp and served with crusty bread **(VE) (NGO)**

Nduja Arancini

Panko-breadcrumbed risotto balls with bits of vegetarian nduja and arborio rice, with soy sauce and various herbs **(VE)**

King Prawn & Smoked Salmon Cocktail

A twist on a classic festive starter with marie rose sauce and toasted sourdough **(NGO)**

Gressingham Duck & Port Paté

Served with plum chutney & rosemary infused croute **(NGO)**

MAINS

Roast Turkey Paupiette

Turkey fillet with a pork and sage & onion stuffing, wrapped in a smoked streaky bacon. Served with festive roasted vegetables, buttered sprouts, roast potatoes & turkey pan jus **(NG)**

Pan Fried Hake Fillet

Served with a buttery fondant potato, glazed root vegetables, and finished with a delicate white wine & herb velouté **(NG)**

Mushroom & Chestnut Wellington

A puff pastry wellington with wild mushrooms, chestnuts, cranberries, sweet potato & sage served with buttered sprouts, roasted potatoes & root vegetables with pan jus **(VE)**

Fillet of Beef wrapped in Parma Ham

Cooked medium, fondant potato, glazed root vegetables with wild mushroom & shallot red wine jus **(NG)**

8.00
supplement
per person

TO FINISH

Trillionaire Tart

Chocolate pastry case filled with a layer of toffee sauce and chocolate style ganache. Served with winter berries & raspberry coulis. **(VE) (NG)**

Christmas Pudding

A moist Christmas pudding packed with nuts & fruits with brandy cream & red currants. **(VE) (GF)**

White Chocolate & Raspberry Delice

A rich white chocolate dairy ice cream, sitting on a light sponge base topped with raspberry fruit & Belgian white chocolate curls **(VE) (NG)**

Eggnog Crème Brûlée

Accompanied with vanilla shortbread **(VEO)**