



# CHRISTMAS DAY

## *On Arrival*

Glass of Cava

## *First Course*

Amuse Bouche - Belinis with a Selection of Dips.

## *Second Course*

Sweet Potato & Butternut Squash Soup with Crème Fraiche & Crispy Chives.  
Treacle Smoked Salmon & Crayfish Mousse served with a Rocket Salad  
and Lemon & Basil Mayonnaise.

Chicken Liver Pate with Kumquat & Brandy Jam and Artisan Bread.  
Trio of Melon with Cava & Raspberry Jelly and Candied Cranberries.

## *Third Course*

Mandarin Sorbet with Prosecco Syrup.

## *Fourth Course*

Roast Free Range Turkey served with Pork, Smoked Bacon &  
Orange Stuffing with Chipolatas and Cranberry Marmalade.

Fillet of Angus Beef served with Fondant Potato, Pea Purée,  
Girolle Mushroom & Pancetta Confit with Red Wine Sauce.

Pan Fried Gnocchi with Butternut Purée, Pulled Wild Mushrooms & Stilton.

Fillet of Halibut served with Crushed Potatoes, Sun Blushed Tomatoes,  
Charred Leeks and a Lemon Butter Sauce.

*All mains served with Roasties, Roasted Carrots,  
Parsnips & Buttered Sprouts.*

## *Fifth Course*

Classic Christmas Pudding served with Brandy Clotted Cream.

Festive Crème Brûlée with Poached Pear in Mulled Wine  
and topped with a White Chocolate Crisp.

Chocolate Truffle Mousse with a Toffee Centre, Topped with a Choux  
Pastry Bun and drizzled with Salted Caramel Sauce.