



Christmas Day

made with non-gluten
containing ingredients

Starters

- Butternut Squash & Sage Soup (V) with crispy sage, miso brown butter
- Box Baked Hot Honey Camembert served with pig-in-blanket dippers
- Pressed Chicken & Herb Terrine served with apple & plum chutney

Mains

Your chosen main will be served to your table with a feast of festive trimmings, including Sage & onion salted roast potatoes; Braised red cabbage; Creamy leeks with pancetta; Honey roasted carrots & parsnips; Camembert cauliflower & broccoli cheese and Rosemary dauphinoise potatoes.

Roast Festive Meats

Your choice of meats including Roasted Turkey, Honey & Mustard Glazed Gammon, Peppered Topside of Beef and Rosemary Glazed Lamb

Mushroom Bourguignon Pie (V)

Sautéed mushrooms with silver skin onions and carrots in a smoky red wine sauce encased in shortcrust pastry with a rosemary topping

Desserts

Traditional Christmas Pudding served with vanilla ice-cream

Trillionaire Tart A chocolate pastry case with rich toffee sauce, topped with indulgent chocolate ganache