

# CHRISTMAS DAY MENU 2021

NB. Due to ongoing national supplier issues, some of these items may be altered slightly before we request pre-orders.



## STARTERS

### Petit Pois Soup

Homemade Pea soup served with 3 mini bruschettas: Ham hock with mustard,  
Smoked salmon with cream cheese & Goats cheese with red onion chutney

### Duck & Orange Salad

Aromatic Duck slices served on a bed of lettuce leaves with orange segments, walnut halves & croutons.  
Finished with a drizzling of orange juice

### Three-Tiered Smoked Salmon

Slices of smoked salmon on top of diced avocado and cucumber marinated with lemon juice and chives.  
Served on a caper salad and topped with a hard boiled quail's egg  
GF

### Vegetable Filo Cup

A light filo crispy pastry cup filled with roasted Mediterranean vegetables, smothered with a fresh cream and white wine sauce.  
GF V VE\*

### Creamy Camembert

A warm oven-baked camembert served with olive & rosemary dough sticks, pigs in blankets  
& honey roasted baby carrots  
GF\* V\*

## MAINS

All mains excluding the mushroom & leek pie are served with honey-roasted root vegetables, buttered greens & red cabbage

### Roast Turkey Ballontine

A turkey ballontine stuffed with Gloucester Old Spot pork and caramelised onion stuffing all wrapped in prosciutto. Served with duck fat roast potatoes, pigs in blankets & a rich red wine gravy

### Peppercorn Beef Tenderloin

Roast Beef Tenderloin served pink with a rosemary and mixed peppercorn spiced rub. Served with duck fat roast potatoes, pigs in blankets & a rich red wine gravy  
GF\*

### Mushroom & Leek Pie

Vegan and gluten free mushroom & leek pie served with roasted root vegetables, thyme seasoned new potatoes, red cabbage and a rich  
vegan gravy  
GF V VE

### Plum, Honey & Star Anise Glazed Salmon

A fillet of Atlantic Salmon with a rich plum, honey & Star Anise glaze. Served with buttered new potatoes & a cranberry, orange and ginger  
sauce  
GF

### Brie, Hazelnut, Mushroom & Cranberry Wellington

Sautéed mushrooms, cranberries and spinach with hazelnuts topped with brie and encased in a delicious puff pastry. Served with mashed  
potatoes and a rich red wine gravy  
V

## DESSERTS

### Baileys & Chocolate Melt in the middle pudding

Dark Belgian chocolate sponge with a soft Baileys flavor centre. Served warm with orange coulis & vanilla ice cream  
V

### Luxury Christmas Pudding

A classically luxurious Christmas pudding served with vanilla ice cream and brandy butter  
V

### Popping Bucks Fizz Cheesecake

A biscuit base with a popping prosecco topping and pockets of orange coulis. Served with orange sorbet  
V GF

### Cheese Board

A selection of our favourite cheeses: Stilton, Wensleydale & Cranberry and Brie. All served with crackers, grapes, celery & onion chutney  
V

### Trio Of Desserts

Why not have a selection of three desserts? A mini black forest sponge, chocolate & hazelnut mini doughnut & a mini lemon tart  
VE\*

Our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let your server know.

[Vegetarian] [Gluten Free] [Gluten free on request\*] [Vegan or can be made vegan on request\*]