



Christmas Day Lunch 2020

Champagne & canapés served at your table on arrival

Starters

Lightly Spiced Parsnip Soup with Parsnip Crisps (v,gf)
Ham Hock & Parsley Terrine with Piccalilli & Sourdough Crostini (gf*)
Beetroot Cured Salmon with Pickled Cucumber & Horseradish Cream (gf)
Draycott Blue Cheese Salad with Poached Pears & Candied Walnuts (v,gf)

Intermediate Course

“Candied Orange Sorbet”

Main Courses

Traditional Roast Turkey with all the Christmas Trimmings (gf*)
Braised Feather Blade of Beef with Pommes Dauphinoise, Seasonal Greens,
Honey Glazed Carrots & Red Wine Sauce (gf)
Baked Fillet of Salmon with Herb Mash, Braised Fennel,
Roasted Beetroot & Warm Tartar Sauce (gf)
Mushroom, Chestnut & Sage Pithivier with Herb Roasted New Potatoes,
Seasonal Greens & Wholegrain Mustard Cream Sauce (v)

Desserts

Traditional Christmas Pudding with Brandy Sauce
Chocolate & Orange Tart with Pistachio Crumb (gf)
Mango & Passion Fruit Pavlova with Crème Chantilly (gf)
Raspberry & Prosecco Cheesecake with Cranberry Compote (gf)

Coffee & Chocolate Truffles

£95.00 per person

Bookings : 01749 836300