

# Christmas Day Menu

Amuse Bouche & Champagne on arrival

## Starters

Apple & Parsnip Soup, Caramelised Pecan Nuts  
Venison, Duck & Cranberry Paté en Croute  
Highland Cure Oak Smoked Salmon, Caperberries  
Prawn & Crayfish Cocktail

## Mains

Butter Poached Ballotine of Norfolk Turkey,  
Maple & Chestnut Stuffing

Carved Dry-aged Rib of Beef, Lamb Cutlet

Served with Roast Potatoes, Pigs in Blankets,  
Cauliflower Cheese, Yorkshire Pudding, Honey Glazed Carrots,  
Brussel Sprouts with Bacon & Chestnuts.  
Gravy, Peppercorn & Bearnaise Sauce

Wild Mushroom, Chestnut & Puy Lentil Wellington (V)

Served with Roast Potatoes, Cauliflower Cheese, Yorkshire Pudding,  
Honey Glazed Carrots, Brussel Sprouts & Chestnuts, Vegetable Gravy

## Puddings

Christmas Pudding, Brandy Custard  
Sticky Toffee Pudding, Vanilla Ice Cream  
Clementine Crème Brûlée  
Selection of British Isles Cheeses, Chutney & Crackers  
Spiced Pear Tart, Calvados Ice Cream



## Mince Pies

Before you order your food and drink, please inform a member of staff  
if you have a food allergy or intolerance.