

Christmas Day



Canapes

Cured Salmon & black fish roe. (GF available)

Aubergine and spring onion caviar. (GF available) 


Duck & cranberry terrine. (GF available)

Starters

Panfried scallops, beetroot and cardamom puree, crispy truffle & parmesan polenta, black pudding crumbs.

Pistacchio and rabbit ballotine, olive tapenade, pomegranate jewels, caraway seeds crostini.

Saffron and wild mushroom arancini, romesco sauce pak choi puree, parmesan shavings.

Roasted butternut squash and ginger soup, roasted walnuts & truffle oil. 

Mains

Beetroot and wild mushrooms wellington, sweet potato and coconut milk puree, port and cranberry sauce, roasted saffron fennel. 

Herb crusted cod fillet, chorizo and black bean fricassee, sauté samphire, mussel meat & Limoncello sauce. (GF available)

Rack of lamb, fondant butternut squash, red cabbage puree, mange tout, madeira & rosemary jus. (GF available)

Roasted turkey, cranberry and chestnut stuffing, roast potatoes, honey glazed carrots, pigs in blankets, parsnip puree, red wine jus & Brussels sprouts. (GF available)

Desserts

Chocolate fondant, blueberry compote, salted caramel ice cream.


Orange and cardamom panna cotta & ginger bread.

Christmas pudding, brandy custard.

Cheese & biscuits: Shipston Blue, Clothbound Double Gloucester French Brie.

Mulled wine poached pear, mango sorbet, flaked almonds 



 = Vegan
(GF available) = Gluten Free available on demand