

Christmas Day MENU

GLASS OF PROSSECCO & CANAPES ON ARRIVAL

TO START

Celeriac, vanilla & sage soup

with freshly baked bread roll and salted butter. **PB, GF***

Pan fried fresh scallops

with parsnip puree, black pudding crumb and Champagne foam **GF***

Duck liver parfait

with orange & cranberry gel and pickled root ribbons. **GF**

Home made vegan bon bons

kale, chestnut and mushroom bon bons with cherry sauce. **PB**

MAIN EVENT

ALL SERVED WITH SELECTION OF SEASONAL VEGETABLES, BRAISED RED CABBAGE AND CAULIFLOWER CHEESE

Traditional Christmas Turkey

Pengethley Farm Shop turkey breast wrapped in Parma Ham with duck fat & thyme roast potatoes, honey glazed parsnips, chestnut & sage stuffing and pigs in blankets and red wine jus. **GF**

Seared Loin of Herefordshire Beef

with dauphinoise potatoes and wild mushroom & truffle gratin.

Pan Roasted Halibut

with pan fried scallop, lemon new potatoes and brown shrimp butter. **GF**

Stuffed butternut squash

Roasted butternut squash stuffed with spinach, sun dried tomatoes, pine nuts with chestnut veloute and vegan roast potatoes. **PB, GF**

SWEET COURSE

Traditional Christmas pudding

with brandy creme anglaise.

Chocolate & pistachio fondant

with brandy snap basket, cherry sorbet and pistachio praline.

Baked Alaska

champagne & thyme poached pear baked alaska with vanilla ice-cream. **GF**

Mince meat filo parcel

Plant based mince meat parcel with whiskey & orange reduction and candied orange segments. **PB**

TO FINISH

Coffee, tea and mince pie

END

Cheese and biscuits for 2 to share

selection of cheeses, artisan biscuits, with red onion marmalade and grapes.

£10 SUPPLEMENT

Please advise our team of any food allergies or intolerances when placing your pre-order. V- suitable for vegetarians, PB- suitable for vegans, GF- gluten free, GF*-can be prepared GF