



Christmas Day Menu

To Start...

- Homemade Minestrone Soup - crusty bread & butter
Gin Cured Salmon Gravlax - dill blini, pickled beetroot & sour cream
Seared Teriyaki Beef Strips - egg noodles & wok-fried vegetables
Corn-fed Chicken & Wild Mushroom Terrine - melba toast, chicken crackling & roast fig chutney
Smoked Duck & Blood Orange Salad - crisp chicory, pancetta lardons & toasted sourdough
Glazed Asparagus Spears & Lightly Poached Hens Egg - hollandaise sauce & balsamic glaze

Main Courses...

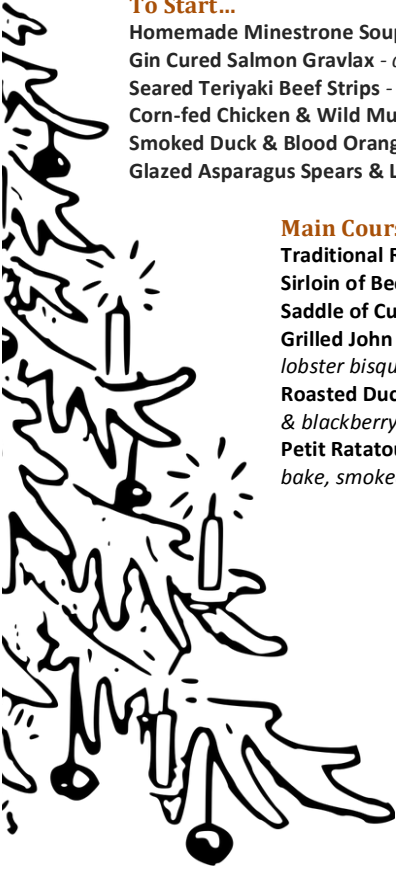
- Traditional Roast Turkey - chestnut stuffing, chipolata sausages & cranberry gravy
Sirloin of Beef - Yorkshire pudding & caramelised onion gravy
Saddle of Cumbrian Lamb - herb infused pan gravy
Grilled John Dory - parisienne potato, poached langoustines, glazed asparagus & lobster bisque
Roasted Duck Breast - ginger glazed carrots, savoy cabbage parcel, fondant potato & blackberry jus
Petit Ratatouille & Goat Cheese Pithivier – Gruyere cheese, onion & courgette bake, smoked garlic cream

Desserts...

- Christmas Pudding - mulled berries & brandy sauce
Apple, Cinnamon & Raisin Strudel - homemade custard
Dark Chocolate & Orange Terrine - Ferrero Roche ice cream & coffee syrup
Roasted Peach & Raspberry Pavlova - passion fruit cream
Cheese & Biscuits – our favourite cheeses accompanied by celery, crackers & quince jelly

To Finish...

- Filter Coffee & Mince Pies



Adults: £69.95

Child (under 12): £29.95

Reservations are only confirmed with the payment of £20 deposit per person. Pre-ordered meal choices & FULL payment is required by 1st December 2017. Deposits are non-refundable. Guests must be seated at the seating time