



CHRISTMAS DAY

Homemade spiced fruit mulled wine on arrival

warm home-made flavoured breads with olive oil and balsamic and seasoned butter

STARTERS

Bowl of two soups: spicy carrot and butternut squash / cream of mushroom and tarragon

Rosette of poached and smoked Salmon with king tiger prawns on tomato and cucumber with a lobster, samphire, lemon and shallot dressing

Baked goat cheese in pastry wafer with spiced figs on beetroot puree with a honey, mustard and pickled walnut dressing, apple and rocket salad

Slow cooked and caramelized belly pork on sweet potato, black pudding, apple and watercress with a sweet and sour cider sauce

MAIN COURSES

Roast breast and leg of turkey with chestnut stuffing, traditional garnish, home-made cranberry compote

Roast sirloin of beef on bubble and squeak with mushroom chasseur sauce

Supreme of spiced honey glazed duck on a confit of parsnip and pumpkin, with mulled port and balsamic jus and a spring roll of shredded duck

Grilled fillets of sea bass on sautéed asparagus, cherry tomatoes, tiger prawns and samphire with a lemon and herb beurre blanc

Crisp pastry tart of Portobello mushroom, leeks, asparagus and butternut squash with whisky cheese fondue, herb brioche crumb and tomato jus

All Served with a selection of traditional vegetables and potatoes

DESSERTS

Traditional Christmas pudding with rum toffee sauce and home-made vanilla pod ice-cream

Eton mess with a combination of meringue, strawberries and whipped cream with vanilla pod ice cream

Baked flourless chocolate & almond cake with amaretto liqueur, raspberry puree & after eight ice cream

Baked white chocolate, orange, passionfruit and vanilla cheesecake with mulled berries & Malteser ice cream

Plate of welsh cheeses with home-made apple chutney, fruit and biscuits

Warm mince pies and freshly brewed coffee

£85.00 per person (Children under 12 £40.00)
£25.00 per person non-refundable deposit upon booking (essential as confirmation of the booking)
Sittings at 12 midday and 3pm please call us on 01443 239 600 to book

