

Christmas Menu A £30 per person

Celeriac and apple soup with smoked cheddar fritter
Traditional roast turkey with maple cured bacon, chestnut stuffing, roast potatoes and
cranberry jus
Maple roast parsnips and Carrots
Christmas pudding with brandy Anglaise
Ice cream or Sorbet

Vegetarian main course option

Butternut squash and leek risotto with sage mascarpone

Christmas Menu B £40 per person

Asparagus with crisp fried egg & béarnaise sauce
Jerusalem artichoke soup with Parmesan and truffle
Seared salmon with cucumber vermicelli key lime & chili dressing

Rib Eye Steak (10oz) Grilled or Blackened
Pan fried sea bass with basil crushed potatoes peas & salsa verde
Traditional roast turkey with maple cured bacon, chestnut stuffing, roast potatoes and
cranberry jus

Maple roast parsnips and Carrots

Christmas pudding with brandy Anglaise
Chocolate brownie with white chocolate & pistachio mousse
Stilton with red wine poached pear and Scottish oatcakes

Vegetarian main course option

Butternut squash and leek risotto with sage mascarpone



Reduced A La Carte Menu £50 per person

Olives and selection of Breads

Jerusalem artichoke soup with Parmesan and truffle

Seared salmon with cucumber vermicelli key lime & chili dressing

Parsnip and pear soup with almond flakes

Asparagus with crisp fried egg & béarnaise sauce

Baltimore crab cake with remoulade sauce & red pepper jam

Home cured bresaola with black truffle & shaved reggiano

Traditional roast turkey with maple cured bacon, chestnut stuffing, roast potatoes and cranberry jus

New York strip steak (10oz) with French fries & béarnaise sauce

Pan fried sea bass with samphire chorizo anchovies dressing

Missouri rub breast of duck with goats cheese & dried tomato tamale

Christmas pudding with brandy Anglaise

Pecan and maple tart with vanilla ice-cream

Vanilla pannacotta with poached pears

Stilton with red wine poached pear and Scottish oatcakes

Vegetarian main course option

Jambalaya risotto with chipotle crème fraiche

