

## 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

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 Gressingham duck breast 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

