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CHRISTMAS DAY MENU

4 COURSES - £69.95 pp

Children under 5 years

£20.00 per child

Children over 5 years

£29.95 per child

STARTERS

TOMATO & ROASTED PEPPER SOUP (vv)

Crispy basil leaves, warm bread & butter

DUCK LIVER PARFAIT

Apple butter, pickled beets and toasted fig loaf bread

PAN-SEARED SCALLOPS

Pea purée, pancetta & cheese fritters and comfit tomato

ROASTED ASPARAGUS (vv)

Wrapped in puff pastry, topped with onion seeds and slow-roast tomato sauce

MAINS

BUTTERED ROASTED TURKEY

Sage, onion & bacon stuffing, pigs in blankets, confit festive root vegetables, roast potatoes and roasted sprouts

SLOW-BRAISED BEEF CASSEROLE

Cooked with red wine, smoked bacon and baby onions, served with Cheddar & spring onion mash and roasted festive vegetables

PAN-FRIED FILLET OF BEEF

Pâté crouton, dauphinoise potato, green beans, wrapped in smoked bacon and rich, red wine sauce

PAN-FRIED SALMON FILLET

Crab cake, prawn & dill white wine sauce

VEGAN WELLINGTON (vv)

Filled with beetroot, squash and peppers and served with roast potatoes, roast roots, roasted sprouts and gravy

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (v) Brandy sauce (Vegan alternative available on request)

LEMON MERINGUE TART Thick cream and vanilla-soaked raspberries

CHOCOLATE MARQUISE TART Thick vanilla cream and fresh strawberries

SELECTION OF CHEESE & BISCUITS Celery sticks, dried apricots, grapes and chutney

TO FINISH... SELECTION OF FESTIVE TRUFFLES AND FRESHLY BREWED TEA AND COFFEE

Full allergen information is available on request. Please ask our team for details when ordering both food and drink. All weights noted are approximate and prior to cooking.

(v) vegetarian (vv) vegan. Gluten-free options are available on request.

