



Traditional Christmas menu
£45 per head + service 12.5%

Marinated Tomato & Goats Cheese Salad
with frisée & rocket leaves
spiced pecans & goats cheese dressing

Traditional Roast Turkey
with apricot & chestnut stuffing, chipolatas, cranberry sauce
rosemary roast potatoes, buttered Brussel sprouts

Traditional Christmas pudding
with brandy butter

Filter coffee & petite mince pies



Luxury Christmas menu
£50 per head + service (12.5%)

Confit of Artichoke
*with smoked salmon, smoked salmon mousse
& smoked salmon caviar*

Roast Goose
*with armagnac and agen prune stuffing, roast apple, cranberry,
port glaze, fondant potatoes, French beans*

Bittersweet chocolate tart
mandarin sorbet

Filter coffee & petite mince pies



Christmas a la Carte Menu

£55 per head + service (12.5%)

Chestnut & Pancetta Soup
Pear & Gorgonzola Salad
pear crisps, spiced pecans
Terrine of Salmon with Artichoke & Compte Cheese
Madeira port glaze
Maryland Crab Cake
red pepper mayo, rocket

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Baked Halibut
herb crust, gorgonzola & watercress crushed potatoes
Ballotine of Maple Glazed Valley Farm Norfolk Turkey
*chestnut stuffing, pumpkin mousseline, fondu of leeks,
raisin & Zinfandel glaze*
Grilled 10 oz. Rib-Eye Steak
plain grilled or blackened (served pink)
Blackened Salmon
jambalaya risotto
Caraway roasted Pumpkin Raviolini
buttered spinach & date puree

Served with selected vegetables & accompanying potatoes

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Chocolate Terrine
with raspberries
Baked New York Cheesecake
with apricot coulis
Tangerine Crème Brulée
blueberry compote
Cheese Plate
with water biscuits & oat cakes, fig chutney
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Filter coffee & petite mince pies