

Christmas Day

Starters

Sweet Potato, Carrot & Ginger Soup (v)

Served with crème fraiche, croutons & torn corn bread

Venison Loin Carpaccio

Creamed truffle potato, pickled radish & sprout tops

Duck Liver Parfait

With port jus, Ciabatta croutes & frisse salad

Seared Scallops

With sautéed salsify, blood orange & shrimp sauce

Parsnip Gnocchi

Served with walnut crumb, wild mushroom, sweet potato puree & stilton sauce

Intermediate Course

Bucks Fizz Sorbet

Mains

Turkey Ballantine Filled With Cranberry Stuffing

With roast potatoes, mini chipolatas,
Yorkshire pudding, roasted root vegetables & gravy

Beef Wellington

Wild Mushroom duexelle, mini fondant potatoes, wilted spinach, parsnip puree & rosemary jus

Supreme of Guinea Fowl

Red wine jus, celeriac & potato rosti, French onion rings, turned carrots & sautéed green beans

Pan Fried Fillet of Chalk Stream Trout

Caramelised onion potato rosti, wilted spinach, artichoke puree,
& a creamy white wine & dill sauce

Roasted Root Vegetable Suet Pudding

Sweet potato & parsnip crisps with gravy

Desserts

Christmas Pudding

Brandy sauce & vanilla ice cream

Chocolate & Chestnut Tart

With orange mascarpone & pistachio tuille

Hazelnut Latte Cheesecake

Served with chocolate gel & vanilla ice cream hazelnut

Winter Spiced Plum Plait

With amaretto cream

JD's Fine Cheese Selection (v)

To include Stilton, smoked Brie, Cheddar, celery, frozen grapes,
Quince jelly, apple swan & biscuits for cheese

To Finish

Tea or coffee with mincemeat vol au vents

3 Courses £70.00

Children Under 12 £39.95

FOOD ALLERGIES & INTOLERANCES:

*Please ask a member of staff if you require
information on the ingredients in the food we serve.*