



CHRISTMAS DAY MENU

Enjoy 5 courses for £64.95 per person

STARTERS

Butternut Squash Cream Soup with Cambozola rarebit
Pheasant and Vegetable terrine, piccalilli cream and toasted rye bread
Courgette and Thyme rostie with poached egg and Cornish butter hollandaise

MAINS

Turkey medallion marinated in Szechuan pepper cranberry jus and barley stuffing
Fillet of 21 day aged beef, tomato, roasted red onion jus and melted stilton in red choux pastry.
Ballotine of Salmon with watercress and citrus sauce
Mixed root vegetable and pesto risotto with toasted pumpkin seeds
All served with seasonal vegetables and potato dish

DESSERTS

Satsuma and Sherry Trifle
Traditional Christmas pudding and Brandy Sause
Chocolate Truffle in a caramel sauce

BRITISH CHEESE PLATE

with Chutney and grapes

TO FINISH

Tea, Coffee and mint chocolates

