



CHRISTMAS DAY MENU

£75

~Appetisers on arrival~

STARTERS

- Tiger prawn croquette, prawn bisque, button mushrooms
 - Celeriac and truffle soup, croutons
- 60 day aged beef tartare, gherkins, mustard cream, parmesan
 - Pan fried foie gras, baked celeriac, truffled onions
 - Local game terrine, carrot chutney, sourdough

MAINS

- Thyme roasted Bronze turkey crown, pigs in blankets, sage and onion sausage stuffing
 - Venison 2 ways, baked onions, silky mash
- Potato gratin, tempura nut croquette, wild mushrooms, béarnaise sauce, truffle
 - Roasted cod, Brussel sprouts, confit potatoes
- 60 day aged beef wellington, triple cooked chips, béarnaise sauce, beetroot

All mains served with a selection of traditional vegetables

DESSERTS

- Apple crumble, vanilla ice cream
- Christmas pudding, brandy sauce
- H&A Vanilla Crème Brûlée
 - Winter cheese selection
- Chocolate pave, passionfruit sorbet

~ Tea/coffee and petit fours included ~

