



# CHRISTMAS EVE MENU

## SNACKS

Selection of homemade snacks on arrival

## STARTERS

### **Potato Spinach & Black Pepper Soup (v)**

lemon Crème fraîche & croutons.

### **Chicken Liver Parfait**

Gooseberry jam, crispy chicken skin, homemade brioche.

### **King Prawn & Crayfish Cocktail**

Sun dried tomatoes, crisp baby gem, pickled cucumber served on sourdough.

### **Onion Bhaji (VG)**

Cucumber & mint salad, mango chutney, coriander, coconut dressing.

## MAINS

### **Roast Beef Sirloin**

Yorkshire pudding, beef fat carrot & gravy

### **Roast turkey**

Chestnut purée, pigs in blankets, honey roast parsnip & gravy

### **Pan fried Salmon**

Lyonnais onions, caper & dill croquet, charred baby leek, hollandaise sauce.

### **Smoked Celeriac Wellington (V)**

Sauerkraut, baby onions, creamed potatoes, truffled cream sauce

## PRE DESSERT

Chef has created something special to enjoy just before dessert

## DESSERTS

### **Lemon Meringue Tart**

Raspberry ripple cream & frozen raspberries.

### **Christmas Pudding**

Brandy butter & redcurrants

### **Chocolate Dome**

White chocolate & passionfruit mousse, coconut & mango sorbet

### **British Cheese**

Ale chutney, pickled celery

## PETIT FOURS

3 course – £45