

## CHRISTMAS EVE MENU 2025

£58 PER ADULT

INCLUDES CHRISTMAS CAROL RECEPTION WITH MULLED WINE & CANAPÉS

### STARTERS

SPICED PARSNIP SOUP (*DF, V, VG*)

(*GF adaption available on request only*)

with carrot bhaji and coriander oil

CONFIT DUCK LEG AND CHICKEN BREAST TERRINE (*DF, GF*)

with sour cherries and pistachios served with rocket salad and caper berries

SMOKED SALMON, SHRIMP AND CREAM CHEESE ROULADE (*DF, GF*)

with lemon pearls, pickled cucumbers, horseradish mayonnaise and beetroot powder

BAKED ROSEMARY STUDDERD CAMEMBERT (*V*)

(*GF adaption available on request only*)

red grape chutney, ciabatta sticks and maple glazed pecans

### MAINS

8OZ TENDERLOIN FILLET OF BEEF (*GF*)

served with three cheese dauphinoise, celeriac puree, seasonal vegetables, red wine and thyme jus

BREAST OF GUINEA FOWL (*DF, GF*)

wrapped in sliced pancetta, stuffed with wild mushroom farce, fondant potato, seasonal vegetables,  
coq au vin sauce

PAN SEARED FILLET OF BREAM (*DF, GF*)

with petit ratatouille sauce, lemon and basil crushed potato cake, seasonal vegetables, basil oil

ROASTED BUTTERNUT SQUASH RISOTTO (*DF, GF, V, VG*)

with vegan feta cheese, toasted chestnuts, sage pesto dressing, rocket salad

### DESSERTS

CLEMENTINE AND ALMOND CAKE (*GF, V*)

Chantilly cream

RUM PANNACOTTA

(*GF adaption available on request only*)

sultana shortbread biscuit

CHOCOLATE TORTE (*V*)

white chocolate mousse

SALTED CARAMEL BROWNIE (*DF, GF, V, VG*)

with vegan vanilla ice cream

SELECTION OF CHEESE AND BISCUITS (*V*)

(*GF adaption available on request only*)

with celery, grapes and chutney

### TEA OR FILTERED COFFEE WITH PETIT FOURS

*DF – DAIRY FREE    GF – GLUTEN FREE    V – VEGETARIAN    VG – VEGAN*  
*SOME OF THE MENU CAN BE ADAPTED FOR INTOLERANCES. PLEASE ASK FOR FURTHER DETAILS.*

## CHRISTMAS EVE CHILDREN'S MENU 2025

£27.50 PER CHILD (UNDER 12)

INCLUDES CHRISTMAS CAROL RECEPTION WITH UNLIMITED DRINKS\*

### STARTERS

TOMATO SOUP (*DF, GF, V, VG*)

(*GF adaption available on request only*)

with carrot bhaji and coriander oil

GARLIC BREAD SLICES (*V*)

with or without cheese

(*DF without cheese*)

CRUDITÉS (*GF, V*)

includes cucumber, carrot and red pepper sticks with dips

### MAINS

CHICKEN GOUJONS

served with chips and baked beans

FISH GOUJONS

Served with chips and peas

CUMBERLAND SAUSAGES (*DF*)

served with mashed potato and vegetables

TOMATO PASTA (*V*)

in a tomato sauce with grated cheese

### DESSERTS

CLEMENTINE AND ALMOND CAKE (*GF, V*)

Chantilly cream

CHOCOLATE BROWNIE (*V*)

white vanilla ice cream

SELECTION OF ICE CREAM (*GF, V*)

with vanilla, strawberry and chocolate ice cream

FRESH FRUIT SALAD (*DF, GF, V, VG*)

*DF – DAIRY FREE    GF – GLUTEN FREE    V – VEGETARIAN    VG – VEGAN*  
*SOME OF THE MENU CAN BE ADAPTED FOR INTOLERANCES. PLEASE ASK FOR FURTHER DETAILS.*

**\*UNLIMITED DRINKS TO INCLUDE SQUASH OR JUICE ONLY**