



XMAS DAY

STARTERS

Roasted winter vegetable soup with a comet poached quails egg

Confit duck leg terrine with braised Savoy cabbage and pancetta wrapped in leek with spiced pear chutney, confit cherry vine tomatoes

Smoked salmon, crab and avocado tian with lambs leaf lettuce and a red pepper coulis

Goat's cheese and mixed soft herb roulade wrapped in Parma ham with sun blushed tomatoes, rocket and an aged raspberry balsamic reduction

Searred scallops with celeriac puree smoked pancetta crisps and a chorizo oil

Children's option: Tomato Soup served with cheese on toast

MAINS

Roasted Cheshire turkey with all the festive and traditional accompaniments

Lobster thermidor served with a classic French bouillabaisse mussels, clams and crusty soda bread

Pan fried medallions of beef, wilted spinach, rosemary, thyme bread and butter pudding with a wild mushroom jus

Searred duck breast with boulangere potatoes, parsnip puree, poached pear and red wine and chocolate sauce

Twice baked red onion and blue cheese soufflé with a fricassee of wild mushroom and truffle salad

*Children's option: Traditional turkey breast with sausage meat stuffing, light gravy and vegetables
Fresh haddock fillet with creamy mash potato and garden peas*

DESSERTS

Traditional Christmas pudding with brandy sauce

Black cherry and tarragon brulee

Luxury dark Belgian chocolate delice

Brandy snap basket filled with assorted ice creams and sorbets and fruit coulis

Baked apple and almond loaf with a cinnamon cream

Platter of locally sourced farmhouse cheese and biscuits

Children's option: warm sticky toffee pudding with butterscotch sauce, and vanilla ice cream