

Christmas course menus

Please pre select a dish from the below menus

Starters

Roast parsnip soup, crème fraîche and spiced apple croutons

Salmon rillettes with a granary loaf, capers, shallots and lemon

Main courses

Braised shin of beef with mini sage Yorkshire pudding, roast root vegetables, Savoy cabbage, goose fat roast potatoes, served with a thyme and port sauce

Roast breast of turkey, spiced red cabbage, honey roast carrots and sage stuffing, served with roast potatoes and red wine jus

Vegetarian suet pudding with field mushrooms and rosemary, served with a garlic and thyme fondant potato, spiced red cabbage and honey roast carrots

Desserts

Christmas pudding with custard

Chocolate torte with crème Chantilly