

Christmas Day

£75 for five courses

Prosecco on arrival

Amuse

Roast pepper soup

Starters

Pheasant & chestnut terrine

served with blackcurrant chutney

Smoked salmon medley

classic smoked salmon, gin cured salmon with a pickled cucumber & roasted beetroot salad

Filo pastry baked goats cheese

Served with a golden beetroot and pear salad

Main Courses

Roast Turkey

served with all the trimmings

Beef Wellington

prime fillet wrapped in herb pancakes and puff pastry, served with fondant potato and vegetables

Vegetable Pithivier

a roast butternut squash and gruyère cheese, layered puff pastry pie. Served with creamed spinach

Desserts

Christmas pudding

served with brandy cream

Chocolate orange cheesecake

served with cointreau sauce

English cheeseboard

selection on locally sourced English cheeses