

# CHRISTMAS DAY MENU



## CANAPÉS

### Selection of smoked salmon canapés

with micro herbs, avocado oil, lemon & pepper dressing

## STARTERS

### Spiced parsnip soup

with root vegetable crisps, thick-sliced bread & Somerset butter (v)

### Loch Fyne smoked Scottish salmon & king prawns

with horseradish mayonnaise, salad garnish & multi-grain bread (†)

### Red onion tarte tatin

with goat's cheese & rosemary-roasted cherry tomatoes (v)

### Smooth duck liver & apricot terrine

with caramelised red onion chutney, thick-cut toast & Somerset butter

## MAIN COURSES

All mains served with British root vegetables, Brussels sprouts, dauphinoise & roasted potatoes

### Hand-carved free-range British turkey & Chiltern-cured ham

with cranberry gravy

### Salmon Wellington

with watercress sauce (†)

### Aged Scottish fillet steak

with smoked bacon, mushroom & ruby port sauce

### Chestnut & mushroom roast

with cranberry & cashew nut topping (v)

### Pan-seared Barbary duck breast

with vintage port & blackberry sauce

## DESSERTS

### Christmas pudding

with brandy sauce (‡)

### Bitter chocolate tart in chocolate pastry

with blueberry compote & crème fraîche

### Champagne & raspberry pavlova

with double cream

### Symphony of Belgian chocolate desserts

with chocolate sauce

## CHEESE

### Taw Valley extra mature 'Tickler' Cheddar, Shropshire Blue & Wensleydale

with grapes, celery, caramelised red onion chutney, crackers & Scottish oatcakes

## COFFEE

Adult 5 courses £54.95

Child (Aged 12 or under) 5 courses £15.00

