



**Christmas**  
**MENU** *Day*

**STARTERS**

**Wild mushroom & tarragon soup**  
**Pressed Terrine of Chicken, Apricot and Pancetta**

Sourdough toast, plum chutney

**Hot Smoked Salmon Mousse**

Caviar, crisp cucumber

**Classic King prawn & Crayfish Cocktail**

Marie Rose sauce, toasted artisan ciabatta

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**MAIN DISHES**

**Roast Turkey Roulade**

Wrapped in streaky bacon, filled with pork meat, sage & onion stuffing, pigs in blanket served with roasted potatoes, sprouts, carrots & red wine jus

**Slow-roasted Pork loin**

Crisp crackling, apple and cider jus

**Puy Lentil & Cashew Nut Roast**

Vegan sausage, roast potatoes, seasonal vegetables and vegan gravy

**Pan-Roasted Salmon**

Textures of beetroot, parmentier potatoes, citrus butter sauce

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**DESSERTS**

**Traditional Christmas Pudding**

Warm brandy sauce

**Chai Panna Cotta**

ginger crumb, pomegranate and orange

**Caramelised Apple Tarte Tatin**

Cornish clotted cream

**Selection of British cheeses**

Biscuits, celery and grapes

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**TEA, COFFEE & MINCE PIES**