

Festive Menu



Starters

Double-Baked Cheese Soufflé

Served with a shallot salad and crispy en croûtes.

Crayfish Prawn Cocktail

Served with toasted bread and butter.

Ham Hock Terrine

On toasted brioche, with plum chutney and pickled vegetables.

Mains

Rolled Turkey Breast

With pigs in blankets, roasted potatoes, parsnip purée, and seasonal vegetables.

Beef Feather Blade

With creamy mashed potatoes and honey-glazed carrots.

Fillet of Skate

With chorizo pancetta, peas, and a white bean fricassée.

Butternut Squash Risotto

Prepared three ways.

Desserts

Christmas Pudding

Apple Tart Tatin