

## CHRISTMAS DAY

*Wednesday 25<sup>th</sup> December 2019- 12.15 arrival 12.45 service*

### STARTERS

Chunky vegetable, pearl barley, butter bean & wild garlic soup with beetroot sourdough (V)

Hand picked crab & avocado tian, basil oil & sour lemon curd (GF)

Wild boar terrine, burnt shallot puree, micro herbs, pickled baby vegetables & haggis bon-bon

Goats cheese & sundried tomato tortellini in a smoked tomato & chilli consommé (V)

### MAINS

Open beef wellington, topped with pan seared chicken livers & smoked bacon lardons, smoked paprika potato rosti, glazed baby vegetables & Maderia jus

Pan seared Halibut fillet, grilled lemon asparagus spears, confit cherry tomatoes, roasted diced sweet potatoes, squid & caper salsa (GF)

Classic roast turkey & honey glazed gammon, chestnut & Cumberland stuffing, duck fat roasted potatoes, glazed chantenay carrots & parsnips, bacon chipolata, Brussels sprouts & rich turkey gravy.

Grilled garlic infused butternut squash steak, double Gloucester cheddar croquettes, roasted one nuts, wild mushrooms, creamy celeriac & truffle sauce (V)

### DESSERTS

Brandy flamed Christmas pudding, torched oranges, caramelised pecans & rich cognac sauce (V)

Chocolate & raspberry bavaois, Amaretto & almond chocolate sauce, raspberry sorbet

Selection of local cheeses, crackers & plum chutney (V)

Vanilla, white wine & cinnamon poached pear, gingerbread disks, mascarpone & ginger cream

Tea, coffee & mince pies

70.00 per person (Pre order only)

(V) Vegetarian | (N) Nut | (GF) Gluten Free.

Please advise our staff of any allergies or special dietary requirements. Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.