**CHRISTMAS DAY MENU.**

***12.00*pm- 3.00pm.**

£ 75.00 per person.

£35.00 per child under 12 years old.

**A glass of prosecco on arrival**

**STARTERS:**

Lobster bisque with butternut squash ravioli, seared scallops, langoustine

 and Pernod cream.

Gin and tonic cured salmon with dill mayonnaise and pickled lemon.

Game terrine wrapped in pancetta with toasted walnut bloomer.

(V)Sous vide butternut squash and rosemary terrine, chestnut and goats cheese.

**MAIN COURSES:**

Roast ballotine of turkey, chestnut farce, pigs in blanket, creamed mashed potatoes, roast potatoes, seasonal vegetables and gravy.

Slow cooked 21 days matured Home Farm ribeye of beef on the bone, sweet potato rosti’s, honey roast root vegetables, confit shallots and red wine and cranberry jus.

Pan fried halibut steak with celeriac and gruyere dauphinoise potatoes.

Wild mushroom, spinach, and brie wellington on a bed of heritage potatoes

 and tarragon sauce.

**DESSERTS:**

Christmas pudding served with clementines and rich brandy sauce.

Mulled Winter fruits with cinnamon ice cream.

Pistachio creme brulee, chocolate strawberry and walnut shortbread.

Selection of local cheeses, grapes, celery, pear chutney and biscuits.

 Freshly ground coffee and mince pies

**A non refundable deposit of £20 per person is required on booking and full payment and menu choices are required by 1st December 2018.**

**Please make sure our staff are aware if you have any food allergies.**