



CHRISTMAS DAY LUNCH MENU

STARTERS

Roasted Butternut Soup served with crispy parsnips, smoked paprika and a warm rustic ciabatta.

Duck Liver Parfait with Smoked Duck Breast served with a sweet chutney and warm toasted sourdough bread.

Smoked Salmon Mousse with crème fraiche, lime and dill.

Pan-Fried Scallops with a gently spiced parsnip puree with a sweet pomegranate dressing.

Local Goat's Cheese and Apple Croustade with mixed salad leaves and drizzled walnut oil.

Roast Sweet Potato Enchiladas packed with peppers, onions, sweet potatoes and smothered with vegan cheese.

Sicilian Lemon Sorbet

MAIN COURSES

Broccoli., sprouts with chestnuts, parsnips with a spiced orange dressing, thyme-roasted carrots and minted new potatoes accompany most dishes

Roasted Turkey Breast with fluffy goose fat roasted potatoes, chestnut & cranberry stuffing and a Cumberland pig in blanket. Served with gravy and bread sauce.

Roast Sirloin of Beef with fluffy goose fat potatoes, Yorkshire pudding and cream of horseradish sauce and a Cumberland pig in blanket. Served with gravy and bread sauce.



MAIN COURSES (continued)

Maple Glazed Parsnip, Chestnut and Feta Loaf. This vegetarian recipe is packed with different textures and flavours of nuts, herbs, tangy feta and sweet sticky parsnips.

Pan-Fried Fjord Trout served with white bean puree, garlic crisps, watercress and garnish.

Pork and Black Pudding Wellington. Hot suet pastry encases the lean pork loin, black pudding, pork mince and chard. Served with a sweet, aromatic sage and onion puree and homemade crackling.

Venison Loin Medallions slow cooked and served on a bed of kale with a crisp golden potato rosti and charred clementine together with a clementine puree, red wine sauce and grated dark chocolate.

DESSERTS

Christmas Pudding filled with vine fruits and served with brandy sauce.

Black Forest Trifle. Chocolate brownies, cherries in kirsh, crème fraiche, plain chocolate and cream.

Caramel Panna Cotta served with homemade gingerbread and bronze gelatine leaves.

Individual Pavlova ultimate meringue with a crunchy shell and gooey middle. Lime curd and fresh fruit crowns off this indulgent pudding.

Sticky Gingerbread Toffee Pudding accompanied by a toffee sauce and Madagascan vanilla ice cream.

£60.00 per Person, under 12's £35.00

Reservations essential, £20.00 Deposit per person, on booking.

Pre-order and balance by 15th December.

