



CHRISTMAS DAY 2024

Selection of chef's festive canapés

TO START

**Spiced duck terrine**

Plum preserve, brioche crumb

**Celeriac soup (ve)**

Pickled apple, burnt onion & sage

**Pan fried scallop**

Parsnip purée, curry oil, puffed rice, piccolo parsnips

**Prawn crayfish tian**

Burnt lemon, endive, dill

SORBET

**"Bramble" sorbet**

Blackberry sorbet, lemon syrup & dry gin

TO FOLLOW

**Roasted free range turkey**

Orange & cranberry stuffing, thyme roasted potatoes, roasted garlic creamed potato, traditional trimmings

**Butter poached halibut**

Celeriac fondant, vermouth & mussel cream sauce

**Artichoke & chanterelle Wellington (ve)**

Creamed spinach, truffle mash

**Fillet of beef**

Confit carrot, sticky braised shin, pommes Anna

*All served with braised red cabbage, cauliflower cheese, and vegetable panache*

*Hand*PICKED  
HOTELS

This is a sample menu. Dishes and prices correct at time of publishing.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If more information about allergens is required, please ask a member of the team.



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TO FINISH

**Traditional Christmas pudding (v)**

Brandy sauce, rum and raisin ice cream

**Plant based mango & passion fruit cheesecake (ve)**

Exotic fruit compote, coconut sorbet

**Banoffee torte**

Glazed banana, salted caramel ice cream

**Chocolate & Seville orange truffle torte**

Orange gel, vanilla ice cream

CHEESE

**Cheese board**

Selection of British cheeses & traditional accompaniments

**Mince pies & petit fours**

Served with tea or coffee

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