



CHRISTMAS DAY MENU

Selection of chef's festive canapés

TO START

Spiced duck terrine

plum preserve, brioche crumb

Celeriac soup

pickled apple, burnt onion & sage (ve)

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 (v)

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

creamed spinach, truffle mash (ve)

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.



CHRISTMAS DAY 2024

TO FINISH

Traditional Christmas pudding

brandy sauce, rum and raisin ice cream (v)

Plant based mango & passion fruit cheesecake

exotic fruit compote, coconut sorbet (ve)

Banoffee torte

glazed banana, salted caramel ice cream (v)

Chocolate & Seville orange truffle torte

orange gel, vanilla ice cream (v)

CHEESE

Cheese board

selection of British cheeses & traditional accompaniments

TEA OR COFFEE

mince pies & petit fours

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