



Festive Dining

Starters

Cream of Winter Vegetable Soup

Finished with cumin and saffron oil

Hot Smoked Salmon

With pickled cucumber and beetroot salsa

Chilled Gala Melon

With spiced winter berries, pomegranate and cinnamon flavoured syrup

Ham Hoch Terrine

With spiced apricot and balsamic chutney and walnut bread

Mains

Hand Carved Turkey

With apricot stuffing, roast potatoes and smoked bacon jus

Slow Braised Sirloin

With deep, rich winter jus

Salmon Wrapped in Puff Pastry

With a watercress, spinach and dill cream sauce with dressed fennel

Roasted Red Pepper & Goats Cheese Tart

With a yellow pepper and thyme oil

Desserts

Traditional Christmas Pudding

With brandy sauce

Poached Pears & Mulled Wine

Served with amoretto biscuits

Cranberry Brulee Tart

Finished with elderflower crème anglaise

Double Chocolate Tart

Finished with candied clementine's

Tea or Coffee

With Mince Pie