

CHRISTMAS EVE MENU 2024
£55 PER PERSON

MULLED WINE & CANAPÉS RECEPTION

with live brass band & Christmas carols

STARTERS

ROASTED PARSNIP SOUP *(DF, GF, V, VG)*

toasted hazelnuts, crispy shallots, sage oil

PRESSED GAME TERRINE *(DF, GF)*

smoky steaky bacon jam, gherkins, pickled baby silver skin onions, rocket salad

BEETROOT AND GIN CURED SALMON *(GF)*,

(DF adaption available on request only)

horseradish creme fraiche, pickled samphire, compressed Granny Smith apple, dill oil

BAKED ROSEMARY STUDED CAMEMBERT *(V)*

(GF adaption available on request only)

honey roasted pecan nuts, fig chutney, toasted sourdough croutes

MAINS

8OZ FILLET OF BEEF *(GF)*

parsnip and potato dauphinoise, confit shallot puree, seasonal vegetables, Madeira jus

BREAST OF PHEASANT *(DF)*

wrapped in pancetta, stuffed with a white pudding farce, fondant potato, seasonal vegetables,
port and chestnut sauce

SALT CURED COD

parsley and Parmesan crust, hassleback new potatoes, seasonal vegetables, white wine,
brown shrimp and saffron cream sauce

FIELD MUSHROOM WELLINGTON *(DF, GF, V, VG)*

wrapped in a spinach pancake and puff pastry, mushroom duxelle, celeriac and chive sauce

DESSERTS

ORANGE, COCONUT AND ALMOND CAKE *(GF, V)*

dehydrated orange

GINGERBREAD CRÈME BRÛLÉE *(V)*

ginger nut biscuit

MOCHA MOUSSE *(GF, V)*

white chocolate and vanilla ganache

CARROT CAKE *(DF, GF, V, VG)*

pistachio frosting and vegan vanilla ice cream

SELECTION OF BRITISH CHEESES *(V)*

(GF adaption available on request only)

with celery, grapes and chutney