

# CHRISTMAS DAY MENU

Available 12 noon - 6pm



3 COURSES

## STARTERS

### TOMATO SOUP **v**

A rich tomato soup, drizzled with cream and served with multigrain Farmhouse bread and Lurpak® portion.

**A vegan serve is also available **VE****

### SMOKED SALMON & PRAWNS DUO

Served with a seafood sauce, crisp baby gem lettuce, a lemon wedge and multigrain Farmhouse bread with a Lurpak® portion.

### CAMEMBERT & MOZZARELLA CHEESE BITES\* **v**

Crispy and oozingly cheesy. Dressed with pea shoots and served with a cranberry and orange dip.

### FIVE GOLD WINGS

Crispy chicken wings sprinkled with gold dust, and served with a BBQ and cranberry dip

### CARAMELISED ONION & SHALLOT TART\* **v**

A caramelised onion and shallot tart with Goat's cheese and dressed with pea shoot tendrils.

**A vegan serve is also available **VE****

## MAINS

HELP YOURSELF TO FRESHLY STEAMED OR ROASTED VEG, POTATOES, STUFFING AND GRAVY.

### CHRISTMAS CARVERY

Choose from British Farm Assured Roast Turkey, Roast Beef, Roast Gammon and Roast Pork. All accompanied with Yorkshire puddings, honey glazed parsnips and hand rolled pigs in blankets.

### BAKED SALMON

A baked salmon fillet, served with prawns and a Champagne butter sauce.

### RATATOUILLE TART **VE**

A fluted pastry case containing roasted red and yellow peppers, aubergine and courgette in a Passata, garlic and Oregano sauce. Decorated with pine nuts and pea shoots.

### LEEK FONDUE BAKE **v**

Leeks and sprouts in a cheesy sauce and soufflé style case and dressed with pea shoots.

## DESSERTS

### CHRISTMAS PUDDING\* **v**

Made with a hint of mixed spices, this rum infused pudding is garnished with mint and served with rich brandy sauce or custard.

### LEMON MERINGUE ROULADE **v**

Layers of lemon curd and white chocolate mousse wrapped in crunchy meringue and finished with fluffy cream, drizzles of Sicilian lemon sauce and halves of fresh strawberry.

### CHOCOLATE TRIO **v**

Chocolate brownie, salted caramel flavoured profiterole and chocolate ice cream, sat on drizzles of toffee sauce and garnished with mint.

### BRAMLEY APPLE PIE **v**

Bramley apple chunks in a shortcrust pastry case with a hint of cinnamon spice. Served with custard.

**A vegan serve is also available **VE****

### GINGERBREAD SALTED CAMEL PROFITEROLES **v**

Salted caramel flavoured profiteroles drizzled with gingerbread sauce and finished with fluffy cream and mini chocolate baubles.