

CHRISTMAS DAY CARVERY MENU

STARTERS

Parsnip Soup
Carrot Crisp, Herb Oil

Ham Hock Terrine
Piccalilli, Crostini

Smoked Duck Breast
Goat's Cheese Mousse, Pickled Baby Beetroot Crostini

King Oyster Mushroom "Scallops" (VE)
Spinach Gel, Herb Tarragon and Butter Coconut Sauce

MAIN COURSES

Traditional Roast Turkey

Roast Ribeye of Beef

Salmon & Cod, Prosecco & Dill Fish Pie
Creamy Garlic Mash

Spinach and Sweet Potato En Croute (VE)
Tomato Basil Sauce

ACCOMPANIMENTS

Roast Potatoes, Cauliflower Cheese, Sage and Onion Stuffing;
Pigs In Blankets, Carrot and Swede Mash, Honey Roasted Carrots and Parsnips,
Buttered Mixed Vegetables, Pickled Red Cabbage, Beef Jus, Gravy

DESSERTS

Chocolate & Cherry Torte (VE)
Cherry Compote

Traditional Christmas Pudding
Brandy Custard

Chocolate Fudge Cake
Chocolate Sauce

Rhubarb & Apple Crumble Tart
Crème Anglaise, Cinnamon Sugar

(VE) = Vegan (VEA) = Vegan option available (GF) = Gluten free (GFA) = Gluten free option available

Menu prices include VAT. Dishes may contain nuts or traces. All weights are pre-cooked. Please inform your server of any allergies, dietary requirements or preferences.