



CHRISTMAS DAY MENU

STARTERS

Cream of tomato soup

Savoury parmesan profiteroles
and basil oil

Chicken liver parfait

Red onion marmalade, rocket and shallot
salad and toasted brioche

Duck leg fritters

Cherry purée, red endive, watercress
radish and a walnut dressing

Severn and Wye smoked salmon

With celeriac remoulade, crispy capers,
lemon and chervil

Whipped goats cheese

Roasted beetroot, rocket and
balsamic onions

**If you have a food allergy,
intolerance or sensitivity please
speak to your server**

MAINS

Roast turkey

Cranberry, apricot and sage stuffing, maple
glazed pigs in blanket, thyme roasted potatoes
and thickened pan juices

Roast sirloin of beef

Yorkshire pudding, horseradish and celeriac
purée and oxtail gravy

Roast rack of lamb

Marinated in rosemary served with
ratatouille and mint gremolata

Pan roasted salmon

Sauté king prawns and béarnaise sauce

Sweet potato, red pepper and spinach pithivier

With a wild mushroom ragout and
vegetable gravy

*All served with seasonal vegetables
and potatoes*

DESSERTS

Christmas pudding

Buttered brandy sauce and
plum compote

Passion fruit posset

Lemon shortbread and raspberry sorbet

Dark chocolate mousse

Honeycomb and orange sorbet

Whipped vanilla cheesecake

Blueberry compote and pistachio
ice cream

Coffee Opera

Amoretti biscuit, mascarpone
and coffee bean ice-cream

