



Christmas Day 2018

Glass of House Champagne
Served with pre-lunch canapés

Roasted Parsnip, Leek & Potato Soup |v|
curried oil, homemade white bread, Jersey butter

House Cured Salmon Gravdlax
horseradish cream cheese, pickled cucumber, spring onion & beetroot salad, brown bread melba toast

Smooth Chicken Liver & Port Parfait
red onion marmalade, toasted ciabatta loaf with thyme butter

Pan Fried Potato Gnocchi |v|
smoked Lancashire cheese, roasted butternut squash, chilli & spring onion butter

Butter Roasted Turkey
sage and caramelised shallot stuffing, roasted potatoes, creamed mash potato, honey glazed carrots & parsnips, buttered English greens, pork & herb sausage wrapped in bacon, red wine gravy

28 day Aged Roasted Sirloin of Local Beef
served pink or cooked through with, Yorkshire pudding, honey glazed carrots & parsnips
buttered English greens, roasted potatoes, creamed mash potato, red wine gravy

Fillet of Cod
buttered English greens, crushed new potatoes with chives, marinated tomatoes, lemon beurre blanc

Heritage Tomato, Basil & Burrata Mozzarella Cheese Tart |v|
caramelised red onion, rocket leaves, balsamic reduction

Dark Chocolate Delice
caramel, honeycomb, raspberries, vanilla ice cream

White Chocolate Cheesecake
winter berry compote, raspberry ripple ice cream, honeycomb

Christmas Pudding
brandy sauce, mince pie ice cream

Local Cheese Board
pear jelly, grapes, celery, biscuits, Jersey butter

A visit from Santa and a gift for everyone

85.00 Per adult | 25.00 per child
Children under 10 years (see children's menu)