



(£125 per adult)



Christmas Day menu

Fizz & Canapés served on arrival

To Start

Fine Ratatouille Vegetable & Tomato Soup with Cheesy Garlic Focaccia (v)

Brixham Crab, Chalk Smoked Trout and Avocado Tian with Warm
Buttermilk Bread and Dill Pickle Aioli

Peppered Fillet Mignon with Shropshire Blue Cheese Stuffed Chestnut
Mushroom, Mini Horseradish Dutchess Potato and Bordelaise Sauce

Seafood Paella Arancini with a Tomato Prawn Bisque

Goats Cheese Pannacotta with Roast Candied Beetroot and a Warm Basil
Pesto Scone(v)

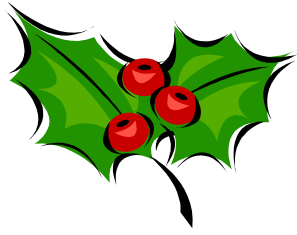
Mains

Butter Roasted Turkey Crown, served with Duck Fat Roast Potatoes, Maple
Roast Parsnips & Carrots, Braised Red Cabbage, Tender Stem Broccoli, Pigs
in Blankets and Sage & Caramelised Onion Stuffing

Duo of Game -: Cranberry and Smoked Bacon Stuffed Whole Partridge and
Venison Wellington, Butternut Puree, Fondant Potato with Creamed Garlic
Cabbage

Shellfish Medley -: Lobster Thermador, Moules Mariniere and Tiger Prawns
served with Lemon & Dill New Potatoes, Cowboy Butter and Crusty
Baguette

Roasted Pumpkin and Wild Mushroom Cannelloni in a Parmesan & White
Wine Cream Sauce, Sauteed Trumpet Mushrooms, Toasted Pine Nuts with
Grilled Asparagus (v)



Festive desserts

Christmas Pudding served with Brandy Sauce & Spiced Plum

Trio of Cheesecakes -: Passionfruit & White Chocolate, Strawberries & Cream and Chocolate & Salted Caramel

Cinnamon & Apple Crème Brûlée served with Millionaire Shortbread

Chocolate & Marmalade Steamed Sponge Cake with Cointreau and Milk Chocolate Crème Anglaise

Selection of Cheese College White with Truffle, Cornish Crunch, Shropshire Blue & Kidderton Ash Goats Cheese served with Biscuits, Apple, Grapes & Red Onion Chutney

Followed by

Tea or Coffee & Mints

