



## **Christmas Menu 2024**

**Homemade Butternut Squash Soup served with a warm roll and butter**

**Chef Duck and Ham Hock Terrine with Sourdough Toast and Homemade Pickles**

**Smoked Salmon, Goats Cheese and Leek Tartlet**

**Deep Fried Breaded Camembert served with Red Onion and Cranberry Chutney**



**Traditional Roast Turkey, Roast potatoes, Seasonal vegetables,  
Pigs in Blankets, Cranberry Sauce and Stuffing.**

**Fresh Cod Loin pan-fried with Garlic and Caper Butter  
served on a bed of New Potatoes, Hispi Cabbage, Tender stem Broccoli and Fine Beans**

**Chef's Seasonal Vegetable Wellington (Vegan)  
with a Cranberry and Port Jus, Roast Potatoes and Seasonal vegetables**

**Roasted Chateaubriand with a Red Wine, Shallot and Garlic Jus  
served with Hassleback New Potatoes and Roasted Root Vegetables**



**Traditional Homemade Christmas Pudding with Brandy Custard or Clotted Cream**

**Cherry Clafoutis Tarts  
(pastry case filled with black cherries soaked in brandy in a smooth Custard)**

**Chef's Orange and White Chocolate Cheesecake with Chocolate Orange Segments**

**Coffee and Mince Pies**

**We are able to Offer Alternatives for those with Food Intolerances and Allergies**