Christmas Menu

Starters

(Please choose 2 dishes for all guests plus a vegetarian/vegan option)

Hot Smoked Salmon Mousse (gf)

Dill, lemon gel, pickled cucumber

Curried Parsnip Soup (v/gf)

Natural yogurt, sautéed fennel & coriander seeds, herb oil

Pulled Ham & Chicken Terrine (gf)

Grain mustard emulsion, caperberries, pickled apple & ginger chutney

Smoked Duck Breast with Roast Plum & Orange Salad (gf)

Honey & thyme beetroot, balsamic dressing

Wild Mushroom Pâté (ve/gf)

Shallot salad, pickled shimeji, black garlic mayo

Roast Vegetable Terrine (ve/gf)

Sticky date & quince chutney

All served with artisan breads and butter





Christmas Menu

Main Courses

(Please choose 2 dishes plus a vegan option)

Roast Turkey with all the trimmings, chipolata sausage and chestnut stuffing

Bread sauce & cranberry sauce

Pan Fried Breast of Chicken (gf)

Pea purée, bacon, petit pois & baby onion fricassée, crushed new potatoes,

wild mushroom & tarragon jus

Fillet of Pork

Braised pork shoulder croquette, gooseberry purée, sage & onion potato cake, cabbage,

Hitchcox cider jus

Beetroot Wellington (ve)

Baby carrots, spinach & leek, mashed potato, truffle cream sauce

Caramelised Shallot and Squash Tarte Tatin (ve/gf)

Crushed new potatoes, tenderstem broccoli, baby beets, red pepper coulis, green herb oil





Christmas Menu

Desserts

(Please choose 2 dishes plus a vegan option)

Christmas Pudding (v)

Custard

Sticky Toffee Pudding (v)

Toffee sauce, cream

Treacle Tart (v)

Lemon curd, vanilla mascarpone

Carrot Cake Crème Brûlée (v)

Cream cheese frosting, candied Orange

Chocolate Mousse (ve/gf)

Berry compote

