



STARTERS

CHICKEN LIVER PARFAIT WITH TOASTED BREADS

SERVED WITH A PORT AND CRANBERRY REDUCTION

BEETROOT GRAVLAX

BEETROOT CURED SALMON WITH SLOE GIN

SMOKEY TOMATO AND CHIPOTLE SOUP

GARNISHED WITH CHARRED CORN

MAIN COURSES

ROASTED BRONZED TURKEY BREAST WITH A SLICE OF IRISH GLAZED GAMMON

TOPPED WITH A CRANBERRY AND CHESTNUT STUFFING

*SERVED WITH PIGS IN BLANKETS, ROASTED CHATEAUX POTATOES, BUTTERED BRUSSEL SPROUTS,
HONEY GLAZED CARROTS AND PARSNIPS. ALL BROUGHT TOGETHER WITH A RICH RED WINE JUS*

PAN FRIED FILLET OF CHALK STREAM TROUT WITH A BUBBLE AND SQUEAK
POTATO CAKE

*SERVED WITH TRADITIONAL CHRISTMAS VEGETABLES
AND A HERB, LEMON AND CAPER SALSA VERDI*

MUSHROOM, LENTIL AND SPINACH WELLINGTON WRAPPED IN A PUFF PASTRY

SURROUNDED BY A RED PEPPER COULIS

VEGAN NUT ROAST SERVED WITH A SELECTION OF ROASTED VEGETABLES

*TOPPED WITH A RICH NUTTY AND SEED CRUMB
SERVED WITH A SMOOTH TOMATO SAUCE*

DESSERTS

CHRISTMAS CHESTNUT CHEESECAKE

*VELVETY BAKED CHESTNUT CHEESECAKE ON A GINGERBREAD BISCUIT BASE,
SERVED WITH WINTER SPICED BERRY COMPOTE AND A DELICATE CHANTILLY CREAM.*

DOUBLE CHOCOLATE & ORANGE CHRISTMAS PUDDING

CHRISTMAS CHOCOLATE BLISS (GLUTEN-FREE & VEGAN)

*ELEGANT CHOCOLATE MOUSSE ON A DELICATE BISCOTTI BASE, PAIRED WITH A TANGY CHERRY COMPOTE
AND A LUSCIOUS AMARETTO CRÈME ANGLAISE.*