

# CHRISTMAS EVE DINNER 2023

Glass of Sparkling Crémant served at your table followed by a three-course dinner, with Christmas music from our pianist Adults £45 / Children u12 £30

# **Starters**

Chefs Soup of the Day OG GO



#### Ham Hock Terrine

Red onion marmalade, pea shoots, balsamic glaze, toasted sourdough.



GF Sourdough available

## Smoked Haddock & Spring Onion Fish Cake

Served with coriander & lime dressing

## Salmon, Cream Cheese & Chives Roulade

Served with lemon & pickled cucumber dressing.

Melon, Orange & Stem Ginger Cocktail V GF VGN





A trio of melon balls, with orange segments and a stem ginger marinade.

# **Main Courses**

## Chicken Ballotine wrapped in Pancetta

with pistachio and leek stuffing, Dauphinoise potatoes, buttered kale and baton carrots.

## Roasted English Lamb Rump

Served with a redcurrant and mint jus, dauphinoise potatoes and festive vegetables.

## Slow Cooked Shin of Beef

Served with Horseradish infused celeriac, festive vegetables, Fondant Potatoes and Mini Yorkshire with a port jus.

#### **Baked Fillet of Seabass**

With herb potato cake, baton carrots & julienne of Fennel served with a beurre blanc sauce.



GF Without Sauce

### Vegan Heritage Pot Pie V G



Served with a Duchess potato topping.

All dishes, unless stated are served are served with a selection of sea salt & thyme roast potatoes, honeyed parsnips, baton carrots and sautéed Brussels sprouts.

# Dessert

### Traditional Christmas Pudding

& Brandy Crème.

GF Option available

## White Chocolate & Raspberry Cheesecake

with raspberry coulis.

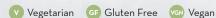
### Citrus Lemon Tart

Crème Fraiche & Candied Citrus Peel.

### Apple Tart Tatin

with a scoop of vanilla ice cream or custard.

Followed by Traditional Mince Pies ( GF option available) and Coffee







Gluten Free sauce option available. If you would like to check for any food allergens, please ask.