

DINING EXPERIENCE

CHRISTMAS DAY FEAST

FIRST COURSE

Honeyed Beetroot & Carrots with a Feta and Hazelnut Crumb (GF) (VE/DF - Available upon request)

or

Beef & Horseradish Tartlet

All served with

Served with Fresh Bread & Netherend Farm Butter

SOUP COURSE

Parsnip and Chestnut Soup (V/VE/DF/GF – Available upon request)

MAIN COURSE

Traditional Roast Turkey, served with Bacon wrapped Chipolatas, Stuffing Balls with a rich Madeira gravy
(GF / DF – Available upon request)

or

Leek, Chestnut & Gruyere tart (V)

or

Wild Mushroom & Shallot Risotto (VE/GF)

All served with

Chef's selection of Seasonal Vegetables

DESSERT

Brandy infused Fruit & Nut Christmas Pudding served with a Creamed Brandy Sauce (V)

or

Boozy Mandarin & Chocolate Torte (VE/GF)

or

Chocolate Salted Caramel Bomb (V)

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Festive Cheeseboard

Tea, Coffee & Mince Pies (V) (GF – Available on request)

