

Christmas Day Menu

£85.00 per person (£35 per person for under 12's, under 4's eat free)

Champagne & Canapes on arrival

Pumpkin, shallot & ginger soup

Crusty artisan bread

Sloe Gin Gravlax

Blackberry, dill & tarragon served alongside a shot Gordon's Sloe Gin

Bourbon-glazed pork belly chunks

Chives & Soured cream

Honey-roasted Jerusalem artichoke, parsnip $\boldsymbol{\vartheta}$ pearl barley salad

Topped with tangy goats cheese

Fillet of Sole Bonne Femme

Mushroom sauce & chives

Vegetarian Arrosto Misto

Sticky, roasted veggies on creamy polenta, served with wild mushroom sauce & horseradish crème fraiche

Gooseberry, Elderflower & Sauvignon sorbet

Rib of Beef

Merlot braised Short Rib, Garlic Mash, seasonal trimmings with cherry & merlot jus

Pembrokeshire Turkey

Chipolata bacon roll, sage & onion stuffing, goose fat roasted potatoes, seasonal trimming, rich stock gravy & cranberry sauce

Luxury rock Lobster Thermidor

White wine sauce served with warm potato salad

Turmeric spiced whole cauliflower Wellington

Butternut squash & mushroom stuffing on a bed of coriander puree $\,$

Traditional Christmas pudding

Brandy Butter

Ruby Port Poached Pears

Hazelnut shortbread, ice cream and chocolate drizzling

Eggnog Crème Brulee

Gingerbread crust

Assiette of Mini Chocolate Desserts

British Cheese Board

Festive crackers, festive chutney, apples, celery & figs

Tea/Coffee & Petit Fours

Terms & Conditions - booking is essential, menu must be pre-ordered at least 14 days in advance £40 deposit per person is required at booking







