

Christmas Day



Traditional Christmas Dinner

Tuesday 25th December
12:30pm - 4pm

Join us this year and celebrate Christmas Day with a traditional home cooked Christmas Dinner with all the trimmings, while overlooking the countryside views.

See our Christmas Day menu...

Christmas Day Menu

A choice of three sumptuous courses and a Christmas Cocktail on arrival

To Start



Roasted Chestnut and Pumpkin Soup.

Served with a warm roll and butter.

Duck and Champagne Terrine.

Served with pickled baby vegetables, balsamic pearls and olive bread croutes.

Cherry Tomato and Caramelised Shallot Tart Tatin.

Served with crumbled goats' cheese and a micro herb salad.

Crab and Avocado Tian.

Served with lemon crème fraiche, crisp iceberg lettuce, olive bread croute and red pepper coulis.



Champagne Sorbet. To cleanse the palet.

For Main



Roast Roulade of Turkey.

Served with roast potatoes, pigs in blankets, pork and apricot stuffing, roasted root vegetables, sauté sprouts and roast jus.

Baked Fillet of Salmon en Croûte.

Served with herb crushed new potatoes, sauté green beans, chive beurre blanc, charred lemon and a micro lemon balm.

Baked Whole Partridge and Juniper Cream Sauce.

Served with saute sprouts, bacon lardons, buttered fondant potatoes and honey roast parsnip.

Rainbow Vegetable Galette.

Served with a spicy tomato sauce and a rocket and red amaranth plunche.

For Dessert



Traditional Christmas Pudding.

Served with brandy sauce.

White Chocolate Box.

Served with raspberry compote and mint gel.

Espresso Crème Brûlée.

Served with an almond biscotti and milk foam.

Cheese Board.

Brie du meux, Brighton blue, Wookey hole cheddar, pickled walnuts, quince jelly, celery, apple, grapes and savoury biscuits.

Let's Celebrate Christmas Day

A welcome drink & Christmas cracker for each guest on arrival



Arrival & Welcome Drink

12:30



Dinner Sitting

13:00



Tea, Coffee & Mint To Finish

£79

3 Courses Per Person

Menu options must be chosen in advance, (three course options per guest).

Full payment is required on all bookings upfront.

To Book Call

01424 858 461