

Christmas Day

STARTERS

Velvet Sweet Potato Soup (VG)

Confit garlic and chilli flake oil

Pigeon, Morello Cherry & Foie Gras Terrine

Fresh sourdough toast & sticky fig relish

Duo of Severn & Wye Smoked Salmon

Dill and Sicilian lemon crème fraîche, baby capers

Charcuterie Plate

Smoked duck breast, 48 month cured Iberian ham, duck rilette, Sicilian olives, balsamic pickle onions, sun blushed tomatoes, fresh baked focaccia

MAINS

Traditional British Roast Turkey Breast

Honey & Cinnamon Glazed Gammon (GF,DF)

Slow Cooked Thyme Buttered Sirloin of British Beef

Served medium rare

Luxury Five Nut Roast (VG)

Macadamia, pine nut, toasted hazelnuts, green pistachios, walnut, garlic mushroom sauce

Rosemary & Garlic infused English Lamb Cutlets

Served pink

All served with *smoked sea salt & rosemary roast potatoes, roasted parsnip & carrots, pancetta & almond butter tossed sprouts, cheesy leeks, Yorkshire pudding, cranberry & chestnut stuffing, hand rolled pigs in blanket & real gravy*

Pan Fried Swordfish Steak, Black Olive

Herb sauteed potatoes, tender stem broccoli, caramelised shallots

DESSERTS

Caramelised Apple Tart Tatin

Vanilla seed ice cream

Belgium Chocolate Torte

Freeze dried raspberries & coulis (VEGAN Available)

Traditional Christmas Pudding

Brandy sauce (GF or VEGAN available)

Espresso Crème Brûlée

Amaretti biscuits

Biscoff & Vanilla Cheesecake

Selection of Surrey & Sussex's Best Cheeses

£ 8 9 . 9 5 PER ADULT

For our little guests, we offer Half Roast, Ice Cream and Juice for just £22 (UNDER 12)