

£95 PER PERSON £22 PER CHILD UNDER 12 <u>HALF ROAST, ICE CREAM</u> AND JUICE

STARTERS

Cream of Parsnip & Honey Soup (VG)

Fresh baked bread & butter

Scottish Salmon Gin Cured Gravadlax (GF,DF)

Lemon, dill, capers

Chicken & Apricot Terrine (GF)

Onion chutney, micro salad, fresh baked bread

Beetroot, Goat's Cheese & Hazelnut (GF)

Golden cross goat's cheese, basil, beetroot syrup

MAINS

Traditional British roast turkey breast

Honey 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

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

Lime, Coriander and Chilli Glazed Tuna Steak Pak choi, sweet potato, ginger & crispy chick peas

DESSERTS

Luxury Christmas pudding & brandy sauce (GF)

Cranberry & Clementine Crème Brulee, stollen bite

Selection of Surrey & Sussex's Best Cheeses

Chocolate Torte (GF)