



The Christmas Wish

To start

Squash, chestnut & brie tart with caramelised red onion & cranberry marmalade, petit salad with balsamic cream

Butternut squash soup with toasted pumpkin seeds, crème fraiche served with sourdough

Filo parcels with butternut squash, spinach and feta cheese with petit salad, beetroot and mint raita, and a winter spiced cranberry & apple chutney

Main courses



Rich Barolo red wine venison pie, with button mushrooms and pearl onions, topped with crisp puff pastry

Turkey wellington with parma ham, filled with truffled mushrooms, herbs and sun-dried tomato stuffing, with a rich garlic, red wine & rosemary gravy

Sweet potato wellington with mushrooms, kale spinach, pine nuts & caramelised red onions served with a winter spiced cranberry & juniper berry jus

Baked fillet of hake with creamed spinach & herbs, & a white wine Chablis cream

All served with: champ potatoes, roast goose fat potatoes with garlic and rosemary, sweet onion, cranberry and pistachio stuffing, and winter greens of kale, broccoli, brussel sprouts & spinach

Desserts



Christmas sundae of Christmas pudding, roasted pecans, freshly whipped cream, chocolate fudge brownie, vanilla custard, crystallised ginger, cranberry & chocolate sauce

Plum tart tartan with orange blossom honey & vanilla crème fraiche

Baked camembert platter with rosemary & garlic and warm sourdough buns (sharing dish for minimum 2 people)





The Christmas Gift

To start

Wild garlic mushrooms with truffle, parmesan and crème fraiche on toasted sourdough

Honey glazed baked figs wrapped in prosciutto with a petit salad of goats cheese & rocket with a balsamic cream

Warm crispy duck salad with sour cherries, clementines, rocket & caramelised walnuts

Roasted apple and parsnip soup with sourdough

Main courses

Barolo red wine venison stew with juniper berries, pearl onions & potato dumplings

Salmon en croute with creamed spinach, herbs and a white wine Chablis cream

Turkey wellington with parma ham, filled with truffled mushrooms & sun-dried tomato stuffing, served with a rich red wine & rosemary gravy

Moroccan spiced vegetable and chickpea tagine with a chard, yoghurt, lemon & herb couscous

All served with: champ potatoes, root vegetable gratin of sweet potato, carrot, beetroot & potatoes with a garlic and thyme cream, and winter greens of kale, broccoli, brussel sprouts & spinach

Desserts

Christmas sundae of Christmas pudding, roasted pecans, freshly whipped cream, chocolate fudge brownie, vanilla custard, crystallised ginger, cranberry & chocolate sauce

Blackberry, apple and cardamon crumble with freshly whipped cream

Warm rhubarb & ginger tart tatin, caramel sauce, whipped cream & cinnamon ice cream

Banoffee baked Alaska, almond pastry, caramel bananas and vanilla ice cream

The Outdoor Adventure

To start:

Barbary duck & sour cherry skewers, with petit salad of watercress, pomegranate, roast hazelnuts & clementines, balsamic cream

Grilled halloumi with roasted red pepper & black olive tapenade, stuck with fresh basil & Romesco sauce

Butternut squash soup with toasted pumpkin seeds, crème fraîche served with sourdough

Main courses

Rich Barolo red wine venison pie, with button mushrooms and pearl onions, topped with crisp puff pastry

Tandoori lamb cutlets with yoghurt & mint riata, and baby leaf petit salad

Thai sweet potato & sea trout wellington, with spinach, chilli & coriander and a spiced coconut cream sauce

Spiced cauliflower steak served with sautéed kale, spinach & pomegranate, and walnut romesco sauce

All served with: goose fat, garlic and sage & rosemary roast potatoes, butternut squash, red onion and vegetable stuffing & winter greens of kale, broccoli, brussel sprouts and spinach

Desserts

Christmas sundae of Christmas pudding, roasted pecans, freshly whipped cream, chocolate fudge brownie, vanilla custard, crystallised ginger, cranberry & chocolate sauce

Cherry & chocolate ganache tart with honey mascarpone & raspberry coulis

Blackberry and apple crumble with toasted almonds & vanilla mascarpone cream

Baked camembert platter with rosemary & garlic and warm sourdough buns (sharing dish for minimum 2 people)