

Christmas Day Menu



Join us in The Drawing Room for what promises to be an extra special Christmas Day.
A 5-course decadent menu in beautiful surroundings.

HOMEMADE BREAD & HOUSE CULTURED BUTTER

STARTERS

CHESTNUT MUSHROOM VELOUTE (v)

Girolles, Truffle Dumplings

CHICKEN LIVER PARFAIT

Blood Orange Chutney, Sourdough

LOBSTER & PRAWN COCKTAIL

Bloody Mary Mayonnaise, Gem, Lemon

MAIN COURSES

All Served With Buttered Sprouts, Braised Red Cabbage, leek Gratin & Roast Potatoes

TURKEY BALLOTINE

Honey Roasted Carrots & Pureé, Roasted Turkey Sauce

ROASTED RIB OF BEEF

Braised Shin, Yorkshire Pudding, Confit Onions, Girolles

SEA BASS

New Potatoes, Samphire, Champagne & Caviar Butter Sauce

TRUFFLE ARANCINI (v)

Butternut Squash, Sage, Stilton, Toasted Walnuts

DESSERTS

STICKY TOFFEE CHRISTMAS PUDDING (v)

Spiced Toffee Sauce, Vanilla Ice-Cream

DARK CHOCOLATE TART (v)

Aerated Sponge, Crisp, Cherry Sorbet

CHRISTMAS TRIFLE (v)

Panettone, Blood Orange, Cointreau, White Chocolate, Tonka Bean

CHEESE COURSE

A selection of Welsh Cheese for the
table with all the trimmings.

TO FINISH

COFFEE & MINCE PIES