



Christmas Day Menu

**3 COURSE
MEAL £85PP**

STARTERS

Roasted Butternut Squash Soup with Crème Fresh

Pan-seared scallops

served with tender asparagus spears and finished with a velvety hollandaise sauce.

Belmorso Cheese-Stuffed Mushroom

Oven-roasted Belmorso mushroom generously filled with a luxurious cheese fray mixture, finished with delicate herbs.

MAINS

Christmas Roast Turkey Dinner

Succulent hand-carved roast turkey accompanied by herb stuffing, buttered winter vegetables, crisp roast potatoes, pigs in blankets, and a velvety pan gravy, finished with a bright cranberry compote.

Mediterranean Baked Cod

Delicately baked cod presented with a fragrant Mediterranean tomato-olive sauce, paired with rich dauphinoise potatoes and tender French beans for a beautifully balanced plate.

Spinach & Wild Mushroom Wellington

Delicate layers of wild mushrooms and wilted spinach wrapped in buttery pastry and baked to perfection. Presented with a silky gravy reduction and an assortment of herb-roasted vegetables.

DESSERT

Christmas pudding with homemade brandy sauce.

Caramelised Upside Down Apple Pudding With Vanilla Madagascar Custard.

Chocolate Log with vanilla ice-cream & Almond Sprinkles.

