CHRISTMAS MENU

STARTERS

Roasted Parsnip & Bramley Apple Soup (v) (gf)
Roasted Parsnip and Bramley Apple Soup, Crème Fraîche, Sage Oil and Crispy Parsnip

Chicken, Apricot & Pistachio Terrine
Pressed Chicken Terrine with Dried Apricots and Pistachios, Spiced Plum Chutney, Dressed Winter Leaves and Toasted Brioche

Hot Smoked Salmon (gf)
Beetroot-Cured and Hot-Smoked Salmon, Horseradish Crème Fraîche, Pickled Cucumber, Dill and Rye Crisp

MAIN COURSES

Traditional Roast Turkey
Roast Turkey Breast, Lemon and Thyme Stuffing, Pigs in Blankets, Duck-Fat Roast Potatoes, Seasonal Vegetables, Cranberry Sauce and Rich Turkey Gravy

Roast Sirloin of Scotch Beef
Yorkshire Pudding, Duck-Fat Roast Potatoes, Seasonal Vegetables, Horseradish Cream and Red Wine Gravy

Roasted Seabass Fillet
Saffron Potatoes, Fennel, Spinach and Shellfish Bisque

Wild Mushroom, Chestnut & Spinach Pithivier (v)
Roasted New Potatoes, Glazed Root Vegetables, Wilted Greens and Madeira Sauce

DESSERTS

Traditional Christmas Pudding
Brandy Sauce and Vanilla Ice Cream

Dark Chocolate & Orange Truffle Torte
Chocolate Ganache, Candied Orange, Crème Fraîche and Orange Syrup

Vanilla & White Chocolate Cheesecake
Winter Berry Compote, Raspberry Sorbet and Almond Crumb

Fresh Fruit Salad
Seasonal Fresh Fruits, Passion Fruit Syrup and Raspberry Sorbet

British Cheese & Biscuits
A selection of British Cheeses, Artisan Biscuits, Grapes, Celery and Festive Chutney

COFFEE AND MINI MINCE PIES

One course - £26 | Two course - £34 | Three course - £42

Coffee and Mince Pies included in 3 course,
additional £1.75 per head for one or two course options.
*Member card discount applied to the above prices if paying by levy.