

CHRISTMAS EVE MENU

APPETISER

GLASS OF PROSECCO AND CHEF'S SELECTION OF CANAPÉS ON ARRIVAL

Smoked Salmon Crostini with Brie, Orange Curd & Pickled Fennel, Charred Vegetable & Artichoke Tart, Cranberry, Apple & Cinnamon Compote, Spiced Pear & Duck Bonbon, Port & Mulled Red Wine Gel

TO START

SMOKED HADDOCK & SALMON KEDGEREE

Served with Poached Egg Sauce, Curried Dressing

WELSH RAREBIT

Served on Sourdough, Deep Fried Duck Egg, Crispy Smoked Cheddar Cracker

CONFIT OF DUCK SCOTCH EGG

With Crispy Pancetta, Christmas Chutney

ARTICHOKE VELOUTÉ

With Beetroot Croutons



FOR MAIN

LOBSTER & CRAB BENEDICT

Served on Sourdough Muffins, Hollandaise, Rocket & Parmesan

LUXURY BREAKFAST GRILL

Chorizo Sausage, Dry Cured Bacon, Jacob's Ladder Pulled Beef, Vine Cherry Tomatoes, Eggs Fried in Butter, Marmite Sautéed Potatoes, Portobello Mushrooms, 5 Bean Medley

CALVES LIVER

Garlic Potato Cake, Greens, Sticky Beef in Red Wine, Crispy Onions & Pancetta

CHEF'S CATCH OF THE DAY

CHEF'S VEGETARIAN & VEGAN CHOICES OF THE DAY

DESSERTS

CHEF'S MINIATURE CAKE AND DESSERT SELECTION

Served on platters to the table



£40.00
PER PERSON

SERVED 11AM - 3.30PM
Includes a glass of Prosecco