Sample Christmas menu
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Starters

**Smoked salmon quenelles**
Served with sliced beetroot, pea shoots and quail’s egg finished with horseradish and lime oil and preserved lemon.

**Pork and prune terrine**
Served with a salad of watercress, pea shoots, apples and shallots, finished with sloe gin jelly and crushed pork scratchings.

**Sweet potato and ginger soup**
Topped with toasted pine nuts.

Main courses

**Maple glazed turkey**
Served on a bed of harissa and marmalade roasted roots, traditional roast potatoes and sprouts with almonds complimented with a port jus and Persian cranberry sauce.

**Grilled fillet of plaice**
Served on a celeriac and red onion rosti, wilted spinach and chard, complimented with a lime, basil and caper butter sauce.

**Beetroot and Squash Wellington**
Served with kale pesto, apple and ginger wine red cabbage, traditional roast potatoes and a port jus.

Desserts

**Christmas pudding**
Black cherry and Amaretto Christmas pudding served with an Amaretto sauce.

**Bailey’s cream tart**
Topped with a white chocolate quenelle and crushed honeycomb.

**Christmas cheeseboard**
Wensleydale cheese with cranberries, fig relish, celery and grapes, served with oatcakes.

Freshly ground coffee and mince pies