

MERRY CHRISTMAS

Book Christmas lunch
in the Banqueting sea view
Restaurant £50 p/p

STARTERS

CAULIFLOWER AND SMOKED CHEDDAR SOUP

Finished with crisp bacon lardons

SMOKED SALMON AND CRAB ROULADE

Lemon and chive crème fraiche, olive oil crostini with a broad bean and pea shoot salad

WARM FIG AND GOATS CHEESE FOCACCIA

Whole grain dressed rocket and a chilli balsamic glaze

CONFIT DUCK BALLOTINE

With toasted tomato and onion bread and a plum and apple chutney

INTERMEDIATE

LEMON SORBET

MAIN COURSE

TRADITIONAL ROAST TURKEY

Served with sage stuffing, chipolatas, roast vegetables, brussel sprouts, roast and mashed potatoes and a turkey and rosemary gravy

COLLOPS OF BEEF FILLET (served pink)

Served on whole grain mustard mashed potato with sautéed green beans and wild mushrooms with green peppercorn sauce

ROAST SADDLE OF LAMB

Stuffed with apricot and chestnut stuffing, accompanied by dauphinoise potatoes, roast carrots, savoy cabbage and smoked bacon with minted gravy

CRANBERRY AND THYME CRUSTED SALMON

Set on a chickpea tabbouleh with steamed greens and a light herb dressing

BUTTERNUT SQUASH, MUSHROOM AND CHESTNUT WELLINGTON

With fresh steamed vegetables, mixed herb mashed potato and truffle cream

DESSERT

BAKED WHITE CHOCOLATE CHEESECAKE

Served with raspberry sorbet

FRUITY CHRISTMAS PUDDING

With a warm brandy sauce and clotted cream ice cream

CONNAGE DAIRY CHEESE BOARD

Clave brie, apricot stilton and mature cheddar served with green grapes, celery, home-made chutney and oatcakes

CHOCOLATE AND BRANDY PAVE

With dark cherry compote and tuile biscuit

STRAWBERRY AND CREAM PANACOTTA

Served with home-made shortbread

TO FINISH

Tea and coffee served with warm mini mince pies

Two sittings on Christmas Day at 12.30 and 3pm.
Adults £50 p/p Children £25 (9 years and under).
Booking only. Terms and conditions apply.

