



THE
HOUSE & ORANGERY

Christmas Menu

£45.95 per person

Starters

King Prawn & Smoked Salmon Cocktail with Marie-Rose Sauce & Lemon Pearls, served with Sourdough Bread & Butter *

Chicken & Mushroom Pâté, Sticky Red Onion Chutney, Sourdough Bread & Butter *

Rocket, Beetroot, Cherry Tomato & Feta Winter Salad with Balsamic Glaze

Creamy Garlic, Thyme & Mushroom Crostini with Baby Watercress (ve) *

Whipped Goats' Cheese with Goats' Cheese Beignet & Tomato Chutney

Mains

Turkey Crown with Bread Sauce, Pigs in Blankets & Rich Gravy

Slow Roasted Beef with Pancetta Crisp & Red Wine Gravy

Duck Leg Confit with a Spiced Orange Glaze & Cherry Sauce

Seabass topped with Green Pesto, Dauphinoise Potatoes & Lemon Butter Sauce (n)

Roasted Squash, Mushroom & Beetroot Wellington with an Onion Gravy (ve)

All but the fish mains are served with Rosemary Roasted Potatoes

All served with Roasted Carrots & Parsnips, Braised Red Cabbage & Chestnut Sprouts

Puddings

Black Forest Gateaux with Chocolate Sauce

Christmas Pudding & Brandy Custard (ve) (a)

Lemon Meringue Pie & Raspberry Sauce

Spiced Apple & Blackberry Crumble with Vegan Ice Cream (ve) (gf)

Honeycomb Golden Nugget Cheesecake with Toffee Sauce

Cheese board per table £24.95 - selection of British Cheeses, Chutney & Biscuits



*GF bread available. (n) – Nuts, (a) – Alcohol, (ve) – Vegan, (gf) – Gluten Free

£10pp deposit is required to hold the booking. Booking is only confirmed once the pre-order is received. For tables of 6 or more, a 12.5% service charge will be added, all tips go to the team. Cancellations must be made 72 hours prior to the booking to avoid a charge.

Our kitchen handles nuts, gluten & other allergens. Please inform your order-taker of any allergies or intolerances prior to ordering. While we take care to accommodate dietary requirements, we cannot fully guarantee that any dish is completely free from allergens.