



CHRISTMAS DAY MENU

ADULTS £81.00/TEENS (12-16) £45.00

TO START

HAM HOCK TERRINE

with spring onion, pea shoot salad, pistachio puree, crostini and honey mustard dressing

CURED SEABASS

with pickled samphire and a horseradish cream

WILD MUSHROOM HASH

with duck egg, celeriac puree and split tarragon sauce

MAINS

TRADITIONAL ROAST TURKEY

with apricot seasoning, kilted sausage and traditional trimmings

RACK OF LAMB

with charred baby leeks and a rosemary and port jus

HERB CRUSTED SALMON

with a champagne sauce

WINTER VEGETABLE AND ROASTED CHESTNUT STRUDEL

with a blue cheese sauce

ALL MAIN COURSES ARE SERVED WITH CHATEAU POTATOES
AND SEASONAL VEGETABLES

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

with brandy sauce

BLACK FOREST YULE LOG

with hazelnut ice cream

BRANSTON CHEESE BOARD

with grapes, chutney, celery and biscuits