

• 2023 •

CHRISTMAS

day menu

• *amuse-bouche* •

Smoked Salmon with avocado mousse and lemon crumb (NGI*)

Peppered beetroot fondant with avocado mousse and lemon crumb (VG, NGI*)

• *starters* •

Cauliflower & chestnut soup
shaved toasted chestnuts, warm bread roll (VG, NGI*)

Roast walnut scone
creamed stilton mousse, roasted cinnamon apple, apple pearls (V)

Creamy garlic mushrooms
toasted ciabatta, with fresh tarragon and a chestnut crumb (VG, NGI*)

Duck liver parfait
cranberry butter, crisp brioche, pickled raisins, parsnips crisps (NGI*)

• *mains* •

Slow roasted beef topside (cooked medium)
coated with wholegrain mustard served with pomme purée (NGI*)

Roast turkey breast
wrapped chipolatas, sage & cranberry stuffing (NGI*)

Vegetable Christmas roast
chestnut stuffing, roast vegetable gravy (VG)

Roast salmon wellington
Salmon & spinach wrapped in savoy cabbage, garlic dill cream sauce

All served with roast potatoes, braised red cabbage, roasted carrots & parsnips, chiffonade sprouts (VG, NGI*)

desserts

Christmas pudding, sweet berry compote, crème anglaise (V)

Clementine tart, Italian meringue, caramelised clementine, sweet ginger syrup (V)

Mint chocolate cheesecake, candy cane crumb, vanilla bean ice cream (V)

Raspberry jam Bakewell tart, vegan vanilla ice cream, sweet berry compote (VG)

CHRISTMAS DAY

children's menu



• starters •

Tomato soup

warm bread roll (V, NGI*)

Toasted garlic bread

served with or without cheese (V, NGI*)

Melon pearls

sweet berry compote (VG)

• mains •

Mini roast turkey

sage and cranberry stuffing, roast potatoes, carrots, parsnips, wrapped chipolatas

Vegetarian sausage

creamed potatoes, garden peas, vegetarian gravy (V)

Macaroni cheese

topped with breadcrumbs (V, NGI*)

• desserts •

Cinnamon sugared churros

chocolate dipping sauce (V)

Chocolate brownie

with ice cream (V)

Selection of ice cream

trio of flavours (V)



*Merry Christmas,
from Moddershall Oaks*

Legend: V - vegetarian, VG - vegan, NGI* - dish can be adapted to contain NGI ingredients

Please note: We follow good hygiene practices in our kitchens but due to the presence of allergenic ingredients in some products, there is a small possibility that trace allergens may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances. Ingredients containing allergens which are deep fried in our kitchens will use the same fryers as ingredients which do not contain allergens. There may be a risk of cross-contamination.