

Portobello

Adults £60 P/person 50% deposit required At time of booking

PreOrders required By Friday 9th December

Christmas Day Menu



-To Start-

Home made celeriac and chestnut soup with artisan bread.

Fig, rosemary and goat's cheese tartlet.

Spinach, ricotta and toasted pine nut risotto Timbale.

A selection of cured meats, rocket & cherry tomatoes drizzled with balsamic glaze.

Hand formed crab and smoked haddock fish cakes accompanied with a pea and watercress puree and tartar sauce.

Portobello mushroom filled with a smoked salmon pate served with toasted Ciabatta.

-For Main-

All main courses are served with stuffing, green vegetables, roasted roots and pigs in blankets.

Traditional roast turkey with turkey gravy.

Brown sugar glazed gammon ham with cider apple gravy.

Leek, stilton and gorgonzola tart with roasted squash, sage and nutmeg.

Fillet of salmon with tiger prawns, lime and horseradish cream.

Loin of pork with crackling and cider apple gravy.

-For Desserts-

Christmas pudding with brandy sauce.

Cheddar, Brie, Stilton, wensleydale with cranberries cheese board.

After Eight cheesecake.

Cappuccino pavlova.

Gingerbread and hazelnut roulade.

Baileys and raspberry tiramisu.

-To Follow-

Coffee / Tea

