

# Christmas Day

12.15PM RESTAURANT | 2PM SOUTHAN SUITE | 4PM RESTAURANT

Indulge on Christmas Day in our Restaurant or Southan Suite with our traditional four course menu, with a little gift for each child on the table.

£70 PER ADULT | £35 PER CHILD (4 - 12YRS) , £10 UNDER 4

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## ARTISAN BREAD & BUTTER •

### STARTERS •

Roasted Plum Tomato and Sweet Pimento Soup

*Basil Oil and Warm Sour Dough (V) (VE) (DF) (GF) (LF)*

Ham Hock and Apricot Terrine

*Pineapple Salsa, Crostini (GF)*

Smoked Scottish Salmon

*Blood Orange & Fennel Slaw, Toasted Sour Dough (GF)*

Roasted Beetroot, Red Onion & Goats Cheese Tart

*Sun Dried Tomatoes and Balsamic Glaze (V)*

### MAINS •

**Served with** Seasonal Vegetables and Roast Potatoes

Roasted Breast of Turkey

*Pork, Apricot, Sage and Chestnut Stuffing, Pig in Blanket, Roasted Potatoes (GF) (DF) (LF)*

Roast Treacle Cured Sirloin of British Beef

*Yorkshire Pudding, Pan Gravy (GF) (DF) (LF)*

Pan Seared Sea Bass

*Creamed Potato, Fine Beans, Cherry Tomatoes, Caper Butter Sauce (GF)*

Butternut Squash and Chestnut Mushroom Wellington

*Carrot Puree and Vegan Gravy (V) (VE)*

## DESSERTS •

Christmas Pudding

*Brandy Custard (V)*

Warm Home Baked Chocolate Brownie

*Belgian Chocolate Sauce, Honeycomb, Vanilla Ice Cream (V)*

Vanilla Cheesecake

*Spiced Berry Compote (V) (GF)*

Cheese Selection

*Biscuits, Grapes & Chutney*

## COFFEE & CHOCOLATE TRUFFLES •

Alternative children's menu available on page 8

For those dishes marked with (GF) Gluten Free, (V) Vegetarian, (VE) Vegan, (LF) Lactose Free, (DF) Dairy Free, options are available and need to be noted when placing your food order if required. As our dishes are not prepared in a nut free environment, we cannot guarantee our dishes are completely nut free. Where dietary requirements are catered for, we are unable to offer substitute dishes.