

# New Year's day

## Starter

Spiced sweet potato soup

Duck and orange pate with apple chutney

*All served with a freshly baked bread roll*

## Main course

Slow roasted lamb leg, rich red wine jus

Braised chicken supreme, rich red wine jus

Brie, apple and red onion tart

*All served with dauphinoise potato and seasonal vegetables*

## Dessert

Eton mess cheesecake

Pear and almond en croute

Trio of ice cream

*Finished with tea or coffee, mints and mince pies*



# Christmas day

## Starter

Roasted red pepper soup drizzled with basil oil  
Wild boar and plum pate  
Classic prawn cocktail  
*All served with a freshly baked sourdough roll*

## Main course

Roast Turkey  
Garlic and herb crusted salmon fillet  
Mushroom, roasted chestnut and goats cheese tartlet  
*All served with roast potatoes, seasonal vegetables  
and all the trimmings*

## Dessert

Christmas pudding with brandy sauce  
Festive trifle  
Trio of ice cream

*Finished with tea or coffee, mints, and mince pies*

# Boxing day

## Starter

French onion soup mature cheddar and chive croute  
Crispy coated camembert, rocket and sundried tomato  
salad

## Main course

Slow roasted pork loin Porchetta, rich tomato and herb  
sauce  
Oven baked hake rarebit  
Caramelised shallot, thyme and feta tarte tatin  
*All served with rosti potato fritters and seasonal  
vegetables*

## Dessert

Tarte au citron  
Chocolate and raspberry brownie  
Trio of ice cream

*Finished with tea or coffee, mints, and mince pies*

