

Christmas day menu 2019

Amuse Bouche

Bloody Mary gazpacho
Beetroot & orange foam

To Start

Red wine poached pear, candied nuts perl las macerated grapes
Or
Venison carpaccio, manchego tulle, rocket, truffle dressing

Fish course

Penderyn & beetroot cured salmon, celeriac & apple remulade
Or
Wolfscastle prawn cocktail, marie-rose sauce

Sorbet

Mulled cherry

Main Course

Turkey, seasonal stuffing,

Or

roast sirloin of local 28day aged beef, Yorkshire pudding

Main course served with mashed potato, roast potatoes, pigs in blankets & winter vegetables

Sweets

Christmas pudding and rum sauce

Or

Lemon & ginger syllabub

Cheeseboard & port