



Christmas Day MENU

Welcome Drink

Glass of Prosecco, Kir Royale or Mulled Wine on arrival

Freshly baked bread rolls with butter

Starter Buffet

A selection of cold and hot starters to begin your festive feast:

Smoked Salmon Platter with capers, lemon wedges, and dill crème fraîche

Pâté & Charcuterie Selection

Duck liver pâté, country terrine, prosciutto, chorizo, and salami served with pickles, chutneys, and rustic breads

Goat Cheese & Beetroot Salad with roasted walnuts, mixed greens, and balsamic glaze

Prawn Cocktail; Atlantic prawns in a Marie Rose sauce, served with baby gem lettuce and brown bread

Mini Beef Carpaccio; Thinly sliced beef drizzled with olive oil, parmesan shavings, and arugula

Duck & Orange Salad; Shredded duck breast with mixed greens, orange segments, and a honey-soy dressing

Crab Cakes; Golden crab cakes served with a zesty lemon aioli

Wild Mushroom & Truffle Arancini (V); Crispy risotto balls filled with mushrooms and truffle oil, served with marinara sauce

Baked Camembert (V); Whole baked Camembert served with crusty bread and cranberry compote

Prosciutto-Wrapped Melon; Fresh melon wrapped in salty prosciutto, drizzled with balsamic reduction

Antipasti Platter; A selection of marinated olives, artichokes, sun-dried tomatoes, and grilled vegetables, served with focaccia bread

Potted Shrimp; Classic British potted shrimp served with brown bread and a hint of cayenne pepper

Mains

Carvery & Hot Buffet

Traditional Carvery Station

Served with all the trimmings:

Roast Turkey With sage and onion stuffing, cranberry sauce, and pigs in blankets

Beef Wellington Perfectly cooked beef wrapped in puff pastry, served with a rich red wine jus

Honey-Glazed Gammon Roasted with cloves and glazed with honey and mustard

Tandoori style Lamb Leg, juicy and tender with a little kick!

Vegetarian Hot Dishes

Mushroom or Chestnut Wellington (V)

A vegetarian delight with wild mushrooms and chestnuts, in crisp puff pastry

Seasonal Root Vegetable Gratin (V) Layers of root vegetables baked with cream and gruyère cheese

Mediterranean Roasted Vegetables (V) A colourful selection of roasted peppers, courgettes, aubergines, and cherry tomatoes

Sides

A variety of classic sides:

Crispy Roast Potatoes, Truffle Mashed Potatoes, Honey-Glazed Carrots & Parsnips,

Brussels Sprouts with Bacon, Cauliflower Cheese, Yorkshire Puddings

Rich Turkey Gravy and Red Wine Jus



Christmas Day MENU Dessert

Sticky Toffee Christmas Pudding

A festive twist on the classic, served with rich toffee sauce and clotted cream
Chocolate Delice; decadent dark chocolate mousse on a crispy base, served with fresh berries and a raspberry coulis
Prosecco & Blackcurrant Cheesecake; Light and fruity cheesecake with a prosecco-infused topping and a blackcurrant swirl
Baked Biscoff Cheesecake, Creamy baked cheesecake with a caramelized Biscoff base and crumble topping
Traditional Yule Log, Chocolate sponge roll filled with chocolate buttercream, dusted with powdered sugar

Lemon Posset, Smooth and tangy lemon dessert served with homemade shortbread biscuits
Tarte Tatin; Classic French upside-down caramelized apple tart, served with vanilla bean ice cream
Cheese Board Selection, A selection of French and English cheeses, served with crackers, chutneys, and fresh fruit

Fresh Fruit Platter, Seasonal fruits to refresh your palate
Gingerbread Trifle, Layers of spiced gingerbread, custard, and whipped cream, topped with crushed ginger cookies

Pecan Pie, Rich and buttery pecan pie served warm with vanilla ice cream
Christmas Stollen, Traditional German spiced fruit bread filled with marzipan and dusted with icing sugar

Tea & Coffee

A variety of festive petit fours including chocolate truffles, mince pies, and fruitcake bites, served with freshly brewed coffee and tea

£95.00pp

Children's buffet: Available at £45 per child under 11 years old.

Call us on 01303 245166 to book

Enjoy your enchanted Christmas feast!

