



*The Bistro*

# CHRISTMAS DAY MENU

5 courses £130pp



## STARTER

### **Baked Camembert**

*toasted sourdough, caramelised onion chutney (V)*

### **Tempura Prawns**

*chargrilled lemon wedge, sweet chilli sauce*

### **Duck Liver & Pork Pâté With Cognac**

*toasted sourdough, piccalilli*

### **Garlic Wild Mushroom Bruschetta**

*spinach, toasted sourdough, balsamic glaze (VE)*

## CLEANSER

### **Mango & Passionfruit Sorbet**

## MAIN COURSE

### **Traditional Roast Turkey**

*roast potatoes, pigs in blankets, stuffing, honey glazed parsnips, seasonal vegetables, Yorkshire pudding, gravy*

### **Baked Butternut Squash & Beetroot Wellington**

*roast potatoes, seasonal vegetables, gravy (VE)*

### **Grilled Seabass Fillets**

*lemon butter, sautéed new potatoes, charred tenderstem broccoli (GF)*

### **Garlic & Herb Crusted Roast Lamb**

*dauphinoise potatoes, braised red cabbage, tenderstem broccoli, gravy*

## DESSERTS

### **Traditional Christmas Pudding**

*brandy sauce (V)*

### **Panettone Bread & Butter Pudding**

*warm custard (V)*

### **Chocolate & Caramel Tart**

*vegan vanilla ice cream (VE) (GF)*

### **Honeycomb Cheesecake**

*chocolate coated honeycomb, whipped cream*

## TO FINISH

*freshly brewed tea or coffee with a festive mince pie*