

Christmas Day Menu



Mulled Wine & Canapes on Arrival

Spiced Parsnip Soup,
Parsnip Bhaji, Curry Oil

Salad of Whipped Cream Cheese, Poached Salmon & Lobster,
Cumber & Shaved Fennel, Granary Soldiers, Caviar Vinaigrette

Pressed Terrine of Smoked Breast & Confit Duck Leg,
Pickled Beetroot Chutney, Toasted Croutes, Port Dressing

Red Pesto & Roasted Pepper Arancini,
Feta Cheese Crumble, Basil Oil, Balsamic Gel



Roast Crown of Pembrokeshire Turkey,
Slow Braised Leg with Pancetta & Thyme Stuffing, Wrapped Chipolata,
Parsley Pomme Puree, Traditional Roast Gravy

Slow Cooked Beef Medallion,
Wild Mushroom Ragout, Oxtail & Potato Terrine, Root Vegetables, Rosemary Jus

Pan Seared Sea Bass,
Picked Crab Croquette, Dill Remoulade, Crab Bisque Reduction

Baked Caerphilly Cheese & Leek Tartlet,
Rarebit "Bubble & Squeak", Creamed Greens



Traditional Warm Christmas Pudding,
Merlyn Liquor Sauce, Vanilla Cream

Coconut Macaroon,
Passion Fruit Ganache, Sesame Caramel, Chocolate Mousse

Iced Lemon Meringue,
Ginger Cake, Lemon & Honey Syrup, Raspberries

Baked Vanilla Custard,
Apple Compote, Sugared Cinnamon Shortbread, Toffee, Cider Apple Gel

Coffee, Infusions & "Mince Pies"

£60.00 per person
Children 12yrs & under £25.00

All bookings require a £10 deposit per person to be confirmed.
Full Payment needs to be paid by the latest 10th December