

**Ham Hock Terrine or Vegetable Hock Terrine (V/VG)** Piccalilli purée and melba toast

Tempura Spiced King Prawns Pickled cucumber salad

Pan Seared Scallops Pea purée, crispy pancetta and baby black pudding

Smoked Salmon and Prawn Cocktail Marie Rose sauce

Goat's Cheese Souffle(V) With truffle oil croutons

Harissa Hummus(V/VG) Salsa and pitta bread

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## Christmas Consommé Champagne Sorbet(V/VG)

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Christmas Roast Turkey Chipolata sausage wrapped in bacon, savoury stuffing, roast potatoes and seasonal vegetables

Nut Roast(V/VG) Savoury stuffing, roast potatoes and seasonal vegetables

Beef Fillet Wellington or Roasted Vegetable Wellington(V/VG)

Fondant potato, seasonal vegetables and wild mushroom sauce

Indian Curry - Chicken, Prawn or Vegetable(V/VG) Pilau rice and poppadoms

Ribeye Steak Roasted tomatoes, wild garlic mushrooms, salad and hand cut chips. Choice of Sauce: Peppercorn, Mushroom, Bearnaise

Honey Smoked Gammon Fondant potato, creamy apple sauce and baby carrots

Pan Fried Sea Bass Sautéed potatoes, green beans and caper butter

Oven Baked Scottish Salmon Zesty crushed new potatoes, wilted greens,
hollandaise sauce

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Christmas Pudding(V) Brandy sauce

Mirrored Chocolate Truffle Torte(V)Berry compote and coulis

Tiramisu Teardrop(V)Coulis and chocolate pencil

Vanilla Panna Cotta(V/VG)With shortbread

Gin and Prosecco Elderflower Cheesecake(V) Raspberry sorbet

Chocolate Brownie (V/VG) With raspberry sorbet

Luxury Cheese Board(V)With biscuits, celery, grapes, apple and chutney