



## **Christmas Carvery Menu**

### **To Start:**

**Spiced Parsnip Soup** sourdough

**Duo of Salmon** Beetroot Gravadlax and Hot Smoked Salmon, Pea Shoot salad, blackberry, lemon and caper dressing, Focaccia

**Sauteed Wild Mushrooms** chestnut and garlic cream, toasted brioche

**Duck Liver Parfait** cherry chutney, toasted crostini

### **Main:**

Our chef will carve you a choice of

**Roast Sirloin of Beef, Roast Turkey Breast,**

**Roasted Honey and Mustard glazed Gammon**

Help yourself to Goose fat Roasted potatoes, dauphinoise potato, Roasted Root vegetables, Sauteed sprouts with bacon and sauerkraut, Pigs in Blankets, Cranberry and Pistachio stuffing and Yorkshire Puddings.

**Salmon En Croute** with mushroom duxelles, help yourself to the carvery accompaniments

**Beetroot, Roasted Pepper and Kale Wellington** Fondant Potato, butternut squash puree

### **To Finish:**

**Traditional Christmas Pudding** crème anglaise

**Baileys Cream filled Profiteroles** chocolate sauce

**Traditional Cranachan** shortbread discs

**Selection of Cheese and biscuits**

**£55 per person**

**Child under 12 half price**