

Christmas Day Menu

Adults £75 per head & Children £37.50 (up to age 12)

To Start...

Butternut squash and mascarpone soup

Herb mascarpone, sourdough loaf

Pan-fried Shetland scallops

Cauliflower puree, crab and king prawn bhaji

'Seafood cocktail'

Seabass ceviche, king prawn, crayfish, avocado, gem lettuce,
Bloody Mary sauce

Chicken liver and port parfait

Toasted bloomer, red onion and cranberry marmalade

Local shot pigeon breast

Pancetta, baby onion and thyme risotto, celeriac puree, thyme jus

Sweet potato, goats cheese and red onion wellington

Fire roasted red pepper and tomato chutney

To Follow...

Roast sirloin of beef

Duck fat roast potatoes, honey roast parsnip, Yorkshire pudding,
pan gravy

Taylor's Farm lamb rack

Dauphinoise potato, maple parsnip, parsnip puree, garlic
tenderstem broccoli, cranberry jus

Open lasagne of padron peppers, aubergine, manchego cheese and marinated artichoke

Oregano and basil crust, tomato fondue

Bacon wrapped cranberry and sage stuffed turkey roulade

Duck fat roasted potatoes, 'pig in a blanket', pan gravy

Roast monkfish

Thai spiced crab dumpling, coconut jasmine rice, oriental
greens, yellow curry foam

Herb crusted citrus poached halibut

Garden herb mashed potato, buttered vegetables, Southport
brown shrimp veloute

Something Sweet...

Sticky toffee pudding

Butterscotch sauce, vanilla ice cream

Christmas pudding bread and butter pudding

Brandy custard

Caramelized fig creme brulee

Gingerbread Christmas tree, gingerbread ice cream

Mallard chocolate brownie

Orange and cointreau Eton mess, white chocolate ice cream

Taste of citrus

Lemon tart, orange and cointreau panna cotta, lime meringue

British Cheeseboard

A selection of British cheeses, artisan biscuits, Mallard chutney,
grapes

Coffee and petit fours

