



Canapés on arrival

Selection of Crab and Crayfish cocktail, Duck liver mousse, and Parmesan and courgette pâté

STARTERS

Pumpkin and sage soup with gruyère croutons

Crab and crayfish cocktail

Guinea fowl and black truffle ballotine with green apple salad and buttermilk

Carrot, beetroot and chicory salad with pomegranate dressing and goat's cheese

MAINS

Roast rib of specially selected 28 day aged beef
*served with pigs in blankets, roast potatoes, cauliflower cheese, honey glazed carrots,
Brussels sprouts with bacon and chestnuts and gravy*

DESSERT

Christmas pudding with brandy custard

Sticky toffee pudding with vanilla ice cream

Orange and cranberry sorbet

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Cheese board to share

Cantorel Roquefort, Kit Calvert Wensleydale and Saint- Nectaire

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Coffee and mince pies