



## Canapés and Rock oysters 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

Carved chateaubriand and lamb chops

*with roast potatoes, pigs in blankets, cauliflower cheese, Yorkshire pudding, glazed honey carrots, Brussels sprouts with bacon, chestnuts, and minted peas.*

*Gravy, Bearnaise and Peppercorn sauces for the table.*

### DESSERT

Christmas pudding with brandy custard

Sticky toffee pudding with vanilla ice cream

Orange and cranberry sorbet

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Cheeseboard to share

*Cantorel Roquefort, Kit Calvert Wensleydale and Saint- Nectaire*

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Coffee and mince pies