



Christmas Day Lunch Menu

Sunday 25th December 2016
£87.50 per person

Head Chef Justin Pilkington is assisted by Tim Reeve, Matt Reeve

Roasted partridge,
haricot beans, bacon, chorizo, savoy cabbage, Madeira jus

Beetroot cured salmon,
winter vegetable salad, thyme crackers

Chestnut and pheasant velouté

Traditional roast turkey and goose,
chipolata sausages, chestnut stuffing, roast potatoes, stir fried sprouts with
pancetta, honey roasted parsnips, orange glazed chantenay carrots,
bread and cranberry sauce, Madeira jus

or

Pan fried halibut fillet,
glazed lardo, parsnip purée, verjuice and spring onion sauce

or

Christmas vegetable Wellington,
herb cream potatoes, carrot and orange sauce

Traditional home made Christmas pudding,
brandy butter, hazelnut ice cream

or

Clementine posset,
cranberry compote, cinnamon palmiers

Welsh brie and traditional stilton cheese
served with wheat biscuits and tomato chutney

Filter, cappuccino or espresso coffee
served with hand made mince pies - £4.25 per person

Guests are kindly reminded that the Hotel, restaurant and terrace are non
smoking areas.

Please refrain from using mobile telephones in the restaurant. Thank you