**Christmas Eve Dinner 2024**

Glass of Sparkling Crémant served at your table followed by a three-course dinner,

with Christmas music from our pianist

Adults £49 / Children u12 £30

**menu**

**Starters**

Butternut Soup (v) (gf) (vgn)

Ham Hock Terrine

Plum & Apple Chutney, pea shoots, balsamic glaze, toasted sourdough

(gf) sourdough available

Smoked Duck & Pomegranate Salad (gf)

Smoked Haddock & Spring Onion Fish Cake

Served with coriander & lime dressing

**Main Course**

Chicken Ballotine wrapped in Pancetta with pistachio and leek stuffing

Maderia Jus, Dauphinoise potatoes, buttered kale and baton carrots

Roasted Lamb Rump

Served with a redcurrant and mint jus, dauphinoise potatoes and festive vegetables.

Baked Fillet of Seabass

Buttered new potatoes, chive and a saffron velouté (gf) without sauce

Vegan Heritage Pot Pie (v) (gf)

Served with a duchess potato topping and selection of potatoes & vegetables on the side

**Dessert**

Dark Chocolate Ganache, Raspberry Coulis & Mint

Festive Cheesecake with a Raspberry Coulis

Citrus Lemon Tart, Crème Fraiche & Candied Citrus Peel

Tropical Paradise Fresh Fruit Salad & Honey Lime Dressing (gf)

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Followed by Coffee

Vegetarian (gf) Gluten Free \*\* Gluten Free option available, if you would like to check for any food allergens, please ask.