

# Christmas Day 2018

Chilled Bucks Fizz on Arrival

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Gin & Beetroot Cured Salmon, lemon gel, brioche crumbs

Wild Mushroom & Tarragon Soup with a touch of Port

Creamy Risotto, balsamic, toasted walnuts & chestnuts

Duck & Orange Terrine with homemade chutney

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Freshly Roasted Turkey with all the festive trimmings

Holme Farm Venison Loin Steak, served pink, 'umble pie, celeriac  
puree, potato rosti, red wine jus

Pan Fried Bream Fillet, seared King Scallops, sauteed samphire,  
shellfish cream

Vegetarian main course available on request

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Homemade Christmas Pudding with brandy sauce

Lemon Tart with lemon textures

Plate of Chocolate

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Cheeseboard for the table with fruit cake, crackers, celery, grapes

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Coffee with warmed mince pies

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