



# Christmas Day

6 COURSE LUNCH  
£85

## CANAPES

*A selection of canapes served on arrival*

## STARTERS

*Homemade curried parsnip soup - curry oil - croutons*

*Duck Leg Confit - Celeriac Remoulade*

*Homemade Chicken Liver Parfait - red onion marmelade - toasted ciabatta*

*Roasted rainbow beetroot salad - goats cheese bon bon (ve)*

## MAINS

*,Traditional Worcestershire roast Turkey - Citrus & thyme stuffing -  
homemade rich ale gravy, pigs in blankets, roast parsnips - roast potatoes -  
seasonal vegetables*

*Homemade Beef Wellington - fillet steak topped with homemade pate -  
mushroom duxell - rich red wine sauce - roast parsnips - roast potatoes,  
seasonal vegetables,*

*Pumpkin Gnocci - Roasted butternut squash - Leek Sauce - seasonal vegetables (ve)*

*Homemade Cod Kiev - Garlic Samphire - sweet potato fries - seasonal vegetables*

## HOMEMADE DESSERTS

*Amaretto Cheesecake*

*Traditional Christmas Pudding*

*Creme Brulee*

*Lemon Pollenta Cake - fromage fraise*

## CHEESE

*A selection of English & Continental cheese - biscuits - grapes - apple - celery -  
walnuts - marmelade - butter*

## COFFEE & MINCE PIES