

MATEI BARAN

CHRISTMAS DAY WITH MATEI BARAN £79.95PP

HOME BAKED BREAD SERVED WITH ORGANIC BUTTER

STARTER

CAULIFLOWER SOUP, CAULIFLOWER BHAJI, CURRY OIL

PRESSED HAM HOCK TERRINE, PINEAPPLE CHUTNEY, BLACK PUDDING

SMOKED SALMON & CHIVE CREAM CHEESE ROULADE, BEETROOT, SHRIMPS, VINAIGRETTE

BAKED GOAT CHEESE, PORTOBELLO MUSHROOM, CIABATTA TOAST, BALSAMIC GLAZE

BUTTERNUT SQUASH RISOTTO, CHILLI BUTTER, SAGE CRISPS

MAIN COURSE

SLOW ROAST BEEF RIB EYE

SAGE BUTTER GLAZED TURKEY BREAST ROULADE WITH A CHESTNUT FILLING RUMP OF LAMB,

COMFIT GARLIC MASH, CHORIZO CROQUETTE, CARROTS, FETA, BALSAMIC JUS

ALL ROASTS ARE SERVED WITH DUCK FAT ROASTED POTATOES, HONEY GLAZED PARSNIPS, COMFIT

GARLIC MASH, SELECTIONS OF VEGETABLES & YORKSHIRE PUDDINGS

PAN FRIED HALIBUT, POTATO PEARLS, MINI CRAB CAKE, CRAB BISQUE

WILD MUSHROOM WELLINGTON, COMFIT GARLIC MASH, WILTED SPINACH, DIANE SAUCE

DESSERT

BOOZY FRUITS OF THE FOREST TRIFLE

CLASSIC CHRISTMAS PUDDING, BRANDY SAUCE

BAKED BOURBON VANILLA CHEESECAKE, BERRY COMPOTE, CRUSHED MERINGUE SALTED

CARAMEL STICKY TOFFEE PUDDING, HOMEMADE VANILLA ICE CREAM

DOUBLE CHOCOLATE PAVE, ZESTY ORANGE, ORANGE SORBET

CHEESE COURSE

A DELIGHTFUL SELECTION OF CREAMY, AROMATIC AND ZINGY CHEESES SERVED WITH

CRACKERS, APPLE & GINGER CHUTNEY, CELERY, GRAPES

Please notify us in advance of any dietary requirements to ensure we can provide accurate information regarding allergies. All of our food is prepared in our commercial kitchen and therefore we cannot guarantee absolute separation for allergens. We require a 50% deposit to secure the booking and final payment is due 48 hours prior to the booking. Menu selections are required 14 days prior including all dietary requirements