

# CHRISTMAS 3 COURSE

**TOMATO & BASIL SOUP (V)**  
*with garlic and herb croutons*

**CHICKEN LIVER PARFAIT**  
*with toasted seeded sourdough, Croxton Manor plum and ginger chutney*

**SMOKED SALMON**  
*with caperberries, lemon and buttered wheat grain bread*

**GOAT'S CHEESE AND BEETROOT SALAD**  
*with walnuts, rocket and honey dressing*

---

**ROAST TURKEY PARCEL WRAPPED IN BACON**  
*with roasted potatoes, pork, sage & onion stuffing, Brussels sprouts,  
maple-glazed carrots & parsnips and rich gravy*

**OVEN-ROASTED SALMON**  
*with crushed baby potatoes, leeks, kale and olive & tomato dressing*

**SLOW-COOKED BEEF**  
*served in a rich red wine gravy with roasted potatoes, Brussels sprouts and maple-glazed  
carrots & parsnips*

**ROASTED RED PEPPER-WRAPPED NUT ROAST (V)**  
*with Cheddar cheese, roasted potatoes, maple glazed carrots & parsnips,  
Brussels sprouts and gravy*

---

**CHRISTMAS PUDDING**  
*with brandy sauce*

**SALTED CARAMEL AND CHOCOLATE TART**  
*with pecan praline and toffee sauce*

**CLASSIC LEMON MERINGUE PIE**  
*with raspberry coulis*