

CHRISTMAS 3 COURSE

STARTERS

TOMATO & BASIL SOUP (V)

with garlic and herb croutons

CHICKEN LIVER PARFAIT

with toasted 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

MAIN COURSES

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

DESSERTS

CHRISTMAS PUDDING

with brandy sauce

SALTED CARAMEL AND CHOCOLATE TART

with pecan praline and toffee sauce

CLASSIC LEMON MERINGUE PIE

with raspberry coulis