



CHRISTMAS DAY BANQUET 2025

Traditional Lentil Broth, Parsley and Croutons, Crusty Bread

SALADS

Pepper Slaw, Mixed Leaves, Tabouleh, Farfalle Salad with Sun Blush Tomatoes, New Potato Salad, Sour Cream Chives, Heritage Tomatoes, Basil & Mozzarella, Marinated Olives, Gherkins

DELI DELIGHTS

Chicken Liver Parfait, Ham Hough Terrine, Serrano Ham, Honey Roast Ham, Chorizo Sausage, Salami, Chutney

SEAFOOD HARVEST

Smoked Salmon, Crevette Marie Rose Sauce, Peppered and Smoked Mackerel, Seafood Terrine, Whole Poached Salmon, Gravadlax selection, Oatcakes, Capers and Lemon

MAINS

Ballotine of Turkey, Sage & Onion Stuffing, Cranberry Sauce
Roast Aberdeen Angus Beef, Yorkshire Puddings, Red Wine Jus
Pan Fried Salmon, White Wine, Dill Cream
Roasted Pumpkin and Sage Tortellini, Pecorino Romano

Accompaniments

Honey Roasted Parsnips, Parley Buttered Carrots, Fine Beans and Shallots, Duck Fat Roasted Potatoes, Pigs in Blankets, Brussel Sprouts with Chestnut

DESSERTS

Black Forest Gateau, Panettone, After Eight Eclairs, Macaroons, Christmas Trifle, Mandarin Tart Yule Log, Christmas Pudding, Mini Mince Pies, Fresh Fruit Platter

FOR THE CHILDREN

STARTERS

Tomato Soup, Bread Rolls, Fruit & Melon Skewers,
Garlic Bread topped with Cheese, Mozzarella Melts, Tomato Dip

MAINS

Pigs in Blankets, Chicken Goujons, Fries, Beans, Mini Burgers, Fish Goujons

DESSERTS

Children's "sweetie" corner

If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish. Please note a discretionary service charge of 12.5% has been added to your bill.

