



# CHRISTMAS DAY BANQUET 2025

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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.*