



CHRISTMAS DAY MENU

Starters

Celeriac, hazelnut & truffle soup with warm sour dough

Smoked salmon & mackerel mouse roulade served with melba toast

Carpaccio of smoked duck breast topped with a spiced Seville citrus marinade
with Chinese leaf, rocket & mandarin salad

Marinated beetroot & grilled goats cheese topped with rocket leaves (v)

Cray fish & lobster cocktail served with fresh baked artisan rolls

Mains

Traditional Roasted Turkey breast served with goose fat roasties, homemade
Yorkshire, pigs in blankets, honey glazed carrots and parsnips, buttery sprouts a
port cranberry sauce, apricot and almond sage pork stuffing with red wine gravy

Pan fried six-ounce fillet steak served medium rare with a blackberry sauce
served with buttery celeriac mash and steamed stem tender broccoli spears

Pan fried Scottish salmon fillet with a crisp skin topped with a creamy watercress sauce
with a hint of dill served with wilted Pak Choi and sauté new potatoes

Vegetarian Wellington filled with a mushroom shallot pate, fresh thyme
& spinach leaves, French brie & roasted chestnuts served with a port cranberry
sauce, potato croquette, honey glazed carrots and parsnips

Desserts

Plum Christmas pudding served with crème anglaise au cognac

Meringue shell with a raspberry & berry fruit compote with whipped cream

Shropshire blue & creamy brie with fig chutney, red grapes & biscuits

Decadent chocolate cheesecake with a black cherry kirsch & cream

Petits Fours a selection of mini French confectionery

THE TRAVELLERS JOY

Serving Christmas day menu Tuesday the 25th of December 2018 between 12 & 4pm
Adult £69.95 Child under 12 £39.95 this includes three course meal
tea or coffee & stollen with almonds & marzipan

