

## FOOD MENU

# Christmas Menu 2025



*Glass of Mulled Wine or Non-alcoholic Mulled Wine upon arrival.*

### **Carrot and Coriander Soup**

Served with a crusty roll and farmhouse butter (GF)

### **Duck Liver Pate**

Seasonal chutney & mixed leaf

---

### **Traditional Roast Turkey (GF)**

Locally reared turkey with pigs in blanket, apricot & cranberry stuffing, roast potatoes, seasonal vegetables and pan gravy

### **Braised Feather Blade of Beef (GF)**

Slowly braised beef blade cooked in red wine and thyme, served with roast potatoes and seasonal vegetables

### **Roasted Chestnut, Cranberry and Wild Mushroom Risotto (VE)(GF)**

Stuffed pepper, seasonal vegetables and home style gravy

---

### **Winter Spiced Fruit Crème Brulee (V)**

Shortbread biscuit (can be gluten free)

### **Chocolate and Raspberry Tart (GF)(VE)**

Dark chocolate mousse with raspberries, red berry coulis and fruit compote

---

### **Optional Extra**

#### **English Cheeseboard Selection**

Grapes, seasonal chutney, celery and savoury biscuits

**£60 per table**