



CHRISTMAS DAY

STARTERS

CHICKEN LIVER PARFAIT WITH SPICED CRANBERRY RELISH

Silky smooth parfait with toasted brioche, served with sticky and sweet spiced cranberry relish, infused with cinnamon and orange.

FESTIVE KING PRAWN & CRAB COCKTAIL

King prawns and soft crab meat bound in a Marie Rose sauce with a splash of brandy and a hint of clementine zest, layered with Baby Gem lettuce and cucumber ribbons, finished with pomegranate seeds.

CREAM OF LEEK & CELERIAC SOUP (V/VE)

Velvety winter soup drizzled with truffle oil, finished with nutmeg and chestnut crumb, served with toasted sourdough and salted butter.

GOAT'S CHEESE & CARAMELISED RED ONION TART (V)

A puff pastry tart with crumbled goat's cheese and caramelised red onion, topped with candied walnuts, rocket salad, toasted pine kernels and balsamic glaze.

MAINS

TRADITIONAL ROAST TURKEY CROWN

Sliced and served with chestnut stuffing, pigs in blankets, goose-fat roasted potatoes, a Yorkshire pudding, honey-glazed winter root vegetables, spiced red cabbage and rich Fountain gravy.

PAN-SEARED ROSEMARY & GARLIC SIRLOIN

Served with horseradish and chive mashed potatoes, cavolo nero, crispy pancetta and a mulled port jus.

PAN-SEARED SALMON WITH PROSECCO & TARRAGON CREAM

Pan-fried salmon fillet with shallots, cream, Prosecco and tarragon. Served with dauphinoise potatoes, buttered green beans with clementine zest and roasted cherry tomatoes.

PORTOBELLO MUSHROOM, ROAST CHESTNUT & CRANBERRY WELLINGTON (V/VE)

Served with roast potatoes, chestnut stuffing, honey-glazed winter root vegetables, spiced red cabbage and rich gravy.

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

With brandy sauce or vanilla custard, topped with redcurrants and a dusting of icing sugar.

CHOCOLATE & HAZELNUT DELICE

With slices of spiced poached pear and clotted cream ice cream.

APPLE & CINNAMON CRUMBLE

With crushed ginger biscuits, ribbons of whisky-soaked rhubarb and vanilla ice cream or custard.

TRIO OF LOCAL CHEESES

With fig and red onion chutney, crackers, grapes and rosemary and cranberry focaccia.