
Festive Christmas Menu

Starters

Winter Vegetable Soup • served with croutons, herb oil & chopped chives

Mixed Leaf Salad • with crispy pancetta, deep fried crumbed halloumi and dried cranberries with a tangy citrus vinaigrette

Warm Crab Tartlet • with saffron, on dressed leaves with balsamic glaze

Hall Farm Chicken Liver Parfait • with fruit chutney & toasted croutes

Mains

Traditional Roast Turkey • with festive trimmings

Baked Salmon Gravadlax • on wilted greens (savoy, spinach and pea shoots) with a lemon and dill butter sauce

Whole Roasted Ribeye of Beef • sliced thickly & served with a rich red wine sauce and caramelised baby onions

Seasonal Vegetable and Chestnut Pie • served with wild mushroom sauce

Desserts

Brandy Snap Basket • served with red fruit berries, vanilla mascarpone and cream

Coffee and Praline Mousse • dusted with hazelnut crumbs and grated chocolate

Classic Boozy Christmas Pudding • with rich brandy sauce

Selection of Cheeses • served with biscuits, celery & grapes
