



## **CHRISTMAS CELEBRATION PRIVATE DINING & BARN MENU**

**£61.95 per person**

For parties of 22 or over, please note the menu will be reduced to a choice of  
2 starters, 2 mains & 2 puddings

### **Chefs Selection of Canapés**

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**Baked Queen Scallops** Garlic Butter, Cheddar & Gruyère Crust

**Farmhouse Terrine** Toasted Brioche, Piccalilli

**Smoked Salmon Plate** Smoked Salmon, Gravadlax & Salmon & Cream Cheese  
Roulade, Dill Crème Fraiche, Buttered Crumpet

**Goats Cheese Fritters** Harissa Humous, Smashed Avocado, Pumpkin seeds **(V)**

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**Roast Turkey & All the Trimmings** Roast Potatoes & Lashings of Gravy

**Market Fish of the Day** Crushed New Potato Cake, Samphire, Spinach, Caper Butter

**Prime Yorkshire Fillet Steak** Dauphinoise Potatoes, Seasonal Greens, Madeira jus  
(Cooked medium rare or well done)

**Harissa Black Eyed Bean & Squash Ragout (VG)** Aromatic smoky spiced,  
Aubergine & Tomato, New Potatoes, Spiced Tomato Hummus

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**Sticky Toffee Pudding** Cinder Toffee Ice Cream, Toffee Sauce

**Goey Chocolate Brownie** Chocolate Sauce, Vanilla Ice cream

**Traditional Christmas Pudding** Brandy Sauce

**Warm Banana, Toffee & Pecan Pudding** Vegan Vanilla Ice Cream **(GF & VG)**

**Cheese Plate** - Selection Cheese, Chutney, Biscuits & Fruitcake

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**Tea, Coffee & Mince Pies**