



# CHRISTMAS DAY

IN THE HAYLOFT BAR & GRILL

25<sup>th</sup> December

£110 per adult | £55 per child

## Canapé

Baker's Basket – Compound butter, olive oil & balsamic vinegar

## To Start

Roasted Butternut Squash Soup – Festive compound butter, crusty artisan roll (VGA) (GFA)

Smoked Salmon Pâté – Cream cheese, dill, warm sourdough, lemon gel

Smoked Duck – With celeriac rémoulade and cranberry gel (GF)

## Intermediate

Lemon Sorbet – A refreshing palate cleanser

## Main Courses

Roast Beef – With rosemary roast potatoes, seasonal vegetables, Yorkshire pudding (GFA)

Roast Turkey – With rosemary roast potatoes, seasonal vegetables, honey-roasted pigs in blankets

Herb-Crusted Cod Loin – On crushed new potatoes, samphire, asparagus, and champagne beurre blanc

Chestnut & Mushroom Wellington – With rosemary roast potatoes and seasonal vegetables (VG)

## Desserts

Traditional Christmas Pudding – Brandy sauce and cranberries (GFA)

White Chocolate Cheesecake – With caramelised white chocolate and strawberry gel

Warm Banana Bread – With vegan custard and festive berry compote (VG)

## To Finish

Petits Fours – Served with tea or coffee