



Christmas Week

Full continental breakfast served 7 days a week, Hot option offered on 6 days (no hot option on staff day off). Hot options to included:

Spanish Tortilla with crispy bacon

French style crepes with fresh berries and cream

Full English breakfast

Mexican style baked eggs

Poached eggs, mushrooms, avocado and potato rosti

Afternoon Tea cake 5 days (no afternoon tea on staff day off, arrival or departure day) to include the following:

Fruit and nut Flapjack

Banana and blueberry loaf

Rocky road

Cupcakes

Triple chocolate brownies

Chocolate fudge cake

Carrot and Orange cake

Day 1

Butternut squash and Ricotta giant ravioli, sautéed baby spinach, squash puree, toasted seeds, leaves

Chicken breast, pulled thigh, chicken skin crackling crumb, potato puree, celeriac puree, seasonal greens, roasted Chantenay carrots, chicken and white wine jus

Vanilla Pannacotta, berries and salted popcorn

Day 2

Parsnip Veloute, parsnip crisps, soured green apple, truffle oil, walnuts, micro-leaves

Pan-roasted salmon, beetroots, whipped horseradish, salad, new potatoes

Chocolate ganache, chocolate mirror-glaze, pear sorbet, caramelised pear, pistachios

Christmas Eve

Smoked duck with sesame, ginger, soy and honey, Asian slaw, crispy seaweed, devilled peanuts, shoots

Pulled pork, Japanese Tonkotsu Ramen, soft boiled egg, greens, pickled oyster mushrooms, crispy onions

Mango parfait, passionfruit coulis, mango and strawberry salsa, coconut icecream, tuille

Christmas Day

Smoked Salmon and Scrambled Egg with Bucks Fizz for breakfast

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Warm Mince Pies for afternoon tea

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Prawn, Smoked Trout, Avocado and Dill Salad with Trout Roe, Chargrilled sour dough and Dill oil

Roast Crown of Turkey

Or

Roast Rib of Beef

Duck fat roast potatoes, roasted root vegetables, cauliflower cheese, pigs in blankets, bread sauce, selection of steamed greens, homemade Yorkshire puddings, gravy

Prosecco served with the Main Course

Chocolate Log, berries, pouring cream

Local Artisan Cheeseboard, Port

Boxing Day-Staff Day Off

Day 5

Cured Mackerel, textures of cucumber, dill oil, pickled cauliflower, micro-leaves

Duck breast, confit leg and quinoa croquette, celeriac puree, celeriac crumb, pickled beetroot and apple, beetroot shoots, duck and red wine jus, greens

Chocolate mousse, oat crumble, Chantilly cream, cherries

Day 6

Pea and basil velouté, melba toast, basil oil, sugarsnaps, flowers, pea shoots

Sous vide and charred beef fillet, fondant potato, heritage carrots, tempura shallots, wild mushroom
and thyme barley fricassee, charred chicory, greens, jus

Lemon tarte, rhubarb coulis, meringue, ginger ice cream

Unlimited Red and White wine served with Dinner

420 Euros per Adult