

Christmas Day Carvery

MENU

Served 12PM - 4PM

£98 per adult, £49 per child under 12, Children under 2 go free

Amuse-Bouche

Wild Asparagus Mousse with Olive Oil and Sundried Tomatoes (v)

Starters

Broccoli & Stilton Soup

with Rustic Bread Roll (v,gfa)

Duck & Orange Terrine

Served with Virgin Olive Oil & Green Leaf Salad, Ginger Chutney & Sourdough Toast (gfa)

Cream Cheese, Dill & Caper Stuffed Smoked Salmon Roulade

with Wild Rocket Salad, Lemon Mustard Dressing & Balsamic Glaze (gfa)

Panko-Crusted Crispy Brie

with Morello Cherry & Cranberry Compote, Green Leaf Salad with Drizzled Lime & Coriander Dressing (v)

Chef's Carvery Buffet

Honey-Glazed Peach Gammon Joint
Roast Sirloin of Beef
Slow-Roast Staffordshire Turkey

Festive Trimmings

Yorkshire Pudding
Sage & Onion Bread Stuffing
Pigs In Blankets
Roast Potatoes

Seasonal Vegetables

Cinnamon Roasted Carrots & Parsnips
Brussels Sprouts with Sherry Glaze
Buttered Broccoli
Braised Red Cabbage
Cauliflower Cheese

Alternative Mains

Butter-Roast Wild Salmon Fillet

with French Beans, Braised Fennel, Creamy Pommes Mash & Lemon Caper Butter Sauce (gfa)

Field Mushroom & Croxton Manor Mature Cheddar Wellington

with Creamy Herb Sauce, Roast Root Vegetables, Braised Red Cabbage & Chateau Potatoes (v,vga)

Desserts

Steamed Christmas 'Figgy' Pudding

with Brandy Sauce & Orange Compote (v,vga,gfa)

Chocolate & Hazelnut Gateau

with Warm Chocolate Sauce & crushed Ferrero Rocher (v)

Blackcurrant Cheesecake

with Berry Drizzle & Vanilla Ice Cream (v)

Trio of Warwickshire Cheeses

with Water Biscuits, Apple & Plum Chutney, and Grapes (v)

Finish with your choice of English, Herbal & Fruit Teas & Infusions or Fresh 'Bean to Cup' Coffee

Served with Mini Mince Pies (v) & Chocolate Mints (v)