

## Christmas Day

Canapés & glass of Champagne on arrival

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Gravadlax of salmon, seared scallop, pickled cucumber, roast beetroot

Or

Goat's cheese & caramelised onion tart, candied walnuts

Or

Black pudding & ham hock terrine, watercress & leeks vinaigrette

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Butternut squash soup

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Roast Goosnargh turkey, sage & onion stuffing, duck fat potatoes, chipolatas, cranberries, sage roasting juices

Or

Fillet of cod, wild mushrooms, champ potatoes, shrimp butter

Or

Artichoke risotto, English stilton, rosemary

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Heathcote's Christmas pudding, brandy butter & rum sauce

Or

Heathcote's bread & butter pudding, clotted cream & apricots

Or

Selection of British Isles cheeses, biscuits & chutney

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Coffee, mince pies & Christmas cake

**£85.00 per person**

**£45.00 children under 12**

## Boxing Day (family lunch)

Roast tomato soup

Or

Game terrine, chutney & toast

Or

Potted shrimps, blade mace butter, brown bread & herb salad

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Roast sirloin of beef, Yorkshire pudding, roast potatoes, seasonal vegetables, red wine gravy

Or

Pan fried salmon, parsley potatoes, spinach, broccoli, Champagne sauce

Or

Wild mushroom & goat's cheese tart

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Heathcote's bread & butter pudding, clotted cream & apricots

Or

Sherry trifle

Or

Selection of British Isles cheeses, biscuits & chutney

Or

Home made Ice cream selection

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### Children, Boxing Day

Roast tomato soup

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Roast beef

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Ice cream

**£29.50 per person**

**£15.00 children under 12**

## Tuesday 29<sup>th</sup> December

Evening of Extravagance

Canapés & Champagne on arrival

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Potato & black truffle soup

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Seared scallops, pea puree, pancetta, caviar

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Foie gras terrine, brioche, Madeira jelly

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Saddle of venison, squash puree, wild mushrooms, chestnuts & juniper

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Chocolate marquise, blackberries & cassis, croquant biscuits

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Coffee & petit fours

**£45.00**

## Wednesday 30<sup>th</sup> December

Chris' Favourite Dishes

Canapés

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Oxtail soup (Roscoff 1998)

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Potted kippers, pickled cucumber & granary toast (Restaurant Michael Deane 2001)

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Goosnargh duck breast, cider fondant potato, braised beetroot, cider juices (Heathcote's)

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Crème brûlée, spiced plums, vanilla & anise sorbet (Ramsay Scholarship Winner 2002)

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Coffee & petit fours

**£29.95**