



Christmas Day Menu

Starters

Roasted butternut squash and truffle soup served with a warm bread roll
Home smoked salmon, cornichon, capers, lemon crème fraiche, warm granary bread

Breaded brie, red onion marmalade, balsamic glaze and salad
Pheasant, duck and pistachio terrine, roasted plum and onion chutney, fennel and orange salad

Poached haddock and salmon fishcakes, homemade tartare sauce and salad

Mains

Roast Yorkshire turkey breast, chipolata sausage, sage and cranberry stuffing, Yorkshire pudding and roast gravy GF

Roast sirloin of beef, Yorkshire pudding and a horseradish cream GF

Pan Roasted Halibut, lobster bisque and prawn sauce, crushed new potatoes

Roasted purple fig, leek and stilton tart, parsnip puree, parsnip chips

All served with

Roast potatoes

Mash potatoes

Cauliflower Mornay

Honey roasted root vegetables

Desserts

Traditional Christmas pudding, served with brandy sauce

Hot chocolate fondant, chocolate sauce, vanilla ice cream

Roasted apple and cranberry crumble, vanilla bean custard

Sicilian Lemon tart, mixed berry compote and Chantilly cream

Followed by

The Carlton Cheeseboard with a glass of port
Tea and coffee served with mince pies and truffles

Adults £85.00 Children £55.00

Christmas Day pre-orders need to be received by the 11th December.

For any specific requests or if you have any food allergies, please get in touch beforehand and we will try our very best to meet your needs.

GF - Can be made gluten free on request V - Vegetarian option