



Christmas Day Menu

Residents



Amuse-bouche

Honeyed parsnip soup, crispy parsnips (VE,NGCI)

Starter

Ham and pea terrine, red onion marmalade, brioche crisps (DF, NGCIA)

Smoked salmon, caperberries, shallots, lemon gel, confit garlic (DF, NGCI)

Beetroot, plant based cream cheese 'ravioli' toasted pumpkin seeds, salsa verde (VE, NGCI)



Main Course

Roast turkey crown, served with all the trimmings (DF, NGCIA)

Roast sirloin of beef served with Yorkshire pudding,
roast chateau potatoes, red wine jus (DF, NGCIA)

Dover sole, meuniere, capers, lemon, parsley emulsion, dauphinoise potato (DFA, NGCI)

Salt baked celeriac, roast chateau potatoes, glazed parsnips,
charred carrot, braised red cabbage, mushroom jus (VE, NGCI)

Dessert

Down Hall Christmas pudding, brandy custard (VEA, NGCIA)

Dark chocolate delice, brown sugar meringue, Tia Maria chantilly (VEA, NGCI)

Blackberry and prosecco cheesecake, poached blackberries, lemon balm, champagne jelly (V, NGCI)



Cheese Course

Selection of British cheeses, homemade chutney, biscuits and rosemary focaccia (V, NGCIA)

V-Vegetarian VE-Vegan VEA-Vegan Alternative DF-Dairy Free DFA-Dairy Free Alternative
NGCI-Non Gluten Containing Ingredient NGCIA-Non Gluten Containing Ingredient Alternative

Allergies and intolerances- If you have any food allergies or intolerances, please let us know so we can help you choose.
As allergens are present in our kitchen and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a specific allergen. If more information about allergens is required, please ask a member of the team prior to ordering.