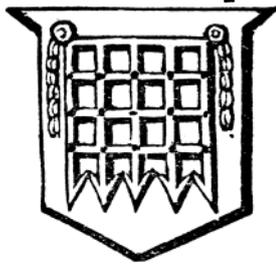


The Gatekeeper



# Christmas Day Menu



The price per guest is £85, and this includes 4-courses accompanied by a welcome drink and a coffee/tea to finish.

## Starters

Gin-cured smoked salmon with dill-mayonnaise and beetroot 3-ways (gf)

Honey-glazed ham hock terrine served with toasted brioche and caramelised red onion chutney

Boozy bloody Mary soup with sourdough (v, vegan on request)

Home smoked duck with sweet potato purée, parsnip crisps and rainbow carrots

Goat's cheese mousse with burnt apple purée alongside pickled apple and walnut (v, gf)

## Mains

Turkey breast with cranberry and sage and onion stuffing served with all the traditional trimmings

6oz fillet steak with fondant potato, seasonal vegetables and red wine jus (gf)

Pan-seared venison with dauphinoise potatoes and braised kale, tenderstem broccoli with a rich redcurrant sauce (gf)

Pan-seared seabass with crushed new potatoes and French beans served with a creamy tarragon and king prawn sauce (gf)

Christmas nut roast, served with all the traditional trimmings (gf, vg)

## Desserts

Traditional Christmas pudding served with brandy chantilly cream (v)

Cheeseboard with local cheeses and all the traditional trimmings including a homemade Christmas chutney (v, gf on request)

Mixed spice Crème Brûlée with homemade shortbread (v, gf on request)

Mulled wine poached pear crumble served with vanilla ice cream (v, vg on request)

Chocolate cremeux with pecan brittle and vanilla ice cream with salted caramel sauce (gf, v)