



CHRISTMAS DAY 2017

Canapé & Prosecco on Arrival

Fresh Sliced Bread Basket & Salted Butter

STARTERS

Chicken & Cognac Pate Brule

With Homemade Toast, Caramelised Onion Chutney, Salted Butter

Loch Mear Scottish Smoked Salmon Bellini's

Cream Cheese, Black Pepper & Dill, Finished with Salmon Keta

King Scallops & Pork Belly

With a Smooth Cauliflower Puree, Air Dried Bacon & Apple Gel

Finished with a Scallop Roe Buerre Blanc

Cream of White Onion & Cheese Soup

Finished with Cream, Topped with a Herb Scone

Home Smoked Duck & Pomegranate Salad

Finished with a 16 year aged balsamic glaze & Hill Farm Rapeseed Oil

Whole Baked Camembert

Celery Sticks, Stokes onion Chutney & Baguette Slices

Sorbet to Cleanse the Palate

With Fresh Berries

MAIN COURSES

Traditional Roast Coggeshall Turkey Crown

Homemade Yorkshire pudding, Piggy in a Blanket, Festive Stuffing, Hill Farm Rapeseed oil Roasted potatoes, Braised Red Cabbage, Roasted Root Vegetables, Sprouts, lashings of Gravy & Our Classic Fender Sides

Cornfed Chicken Breast

Cooked with Lemon & Thyme

With Potatoes Gratin, Wild Mushroom, Garlic & Pea Fricassee

Fender Seasonal Vegetables

Roast Rare Sirloin of Beef

With Homemade Yorkshire pudding, Crispy Roast Potatoes

Fender Seasonal Vegetables & Lashings of Gravy

Whole Pan Fried Lemon Sole

Cooked with Garlic Butter, with New Potatoes

& Fender Seasonal Vegetables

Slow Cooked Frank Wright's Rack OF Lamb

With Creamy Mashed Potatoes, Roasted roots, Spring Greens

& a Mulled wine Rich Gravy

Wensleydale & Cranberry Filo Parcel

With Crispy Roast Potatoes, Fender Seasonal Vegetables

Finished with a Whole Grain Honey Mustard Sauce

DESSERTS

Festive Choice from our Chef's Handmade Sweet Selection

Taster Christmas pudding.... for your table to share

Coffee & Truffle Chocolates & Mince Pies

£77 Per Person per Seat