



Christmas Day Banquet

£175 per person*

12:00-12:45

Complimentary glass of prosecco or soft drink on arrival & festive canapés in our Social Bar

12:45-13:00

Make your way up to the restaurant to begin your 6-course banquet

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Starter

Whipped Goats Cheese & Truffle Mousse | Berryfields Red Wine Bresaola | Balsamic Dressing | Chicory Salad | Selection of Warm Barn Bakery Focaccia, Thyme & Berryfields Pancetta Sourdough Bâtard & Olive Bread (GFO) (VO) (VEO)

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Soup

Jerusalem Artichoke Soup | Roasted Chestnuts | Truffle Oil | Chives | Glazed Shropshire Blue Rarebit (N) (GFO) (V) (VEO)

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Trio of Roast

Berryfields Hereford Sirloin | Roast Turkey Breast | Berryfields Mustard Glazed Bacon Loin

Berryfields Pigs in Blankets | Yorkshire Pudding | Duck Fat Roast Potatoes | Maple Glazed Parsnips & Carrots | Sprouts with Pancetta & Hazelnuts | Berryfields Pork & Sage Stuffing | Rich Roast Gravy (N) (GFO)

Or

Crispy Parsnip, Sage, Onion & Cranberry Roulade | Garlic & Rosemary Roast Potatoes | Creamed Leeks | Yorkshire Pudding | Maple Glazed Parsnips & Carrots | Sprouts with Hazelnuts and Thyme (N) (GFO) (VE)

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Pre-Dessert

Chocolate Delice | Cardamon Confit Kumquat (GF) (V)

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Dessert

Traditional Christmas Pudding | Brandy Butter | Rum Sauce (GFO) (VEO)

Or

Iced Nougat Parfait | Compote of Figs | Hazelnut Brittle (N) (GF) (V)

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Coffee & Petit Fours

Tea or Coffee | Barn Baileys & White Chocolate Fudge (GF) (V)

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17:00 Carriages

(Those booking taxis, please do so well in advance of the day to guarantee!)

*12.5% compulsory service charge will be applied to your final bill. (All tips go directly to your Christmas Day team!)

£50 per person non-refundable deposit to secure booking. Pre-order & dietary requirements to be confirmed by 9th December.

(GF) – Gluten Free. (N) – Dish contains nuts. (V) – Vegetarian. (VE) – Vegan. (VEO) – Vegan option.
(GFO) – Gluten Free Option. (Please inform server at time of ordering)