



Menu

Christmas Dinner in the Great Hall

Starter

Chicken and duck terrine with red onion marmalade, piccalilli and toasted sourdough

Chargrilled vegetable terrine with aubergine puree, tomato fondue and baby leave salad (VE)

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Main Course

Roast Turkey Ballantine with pigs in blankets, fondant potato, honey roast parsnips, baby beets and Brussel sprouts with turkey jus

Cumin butternut squash and lentil wellington, fondant potato, honey roast parsnips, butternut squash puree, herb dressing (VE)

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Dessert bowl food served on Platform 9 ¾

Dark Chocolate and Clementine Yule log

Caramel cinnamon and gingerbread cheesecake

Vanilla Pana cotta with spiced berry compote

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Wines

Maison Sabadie Reserve Blanc - France

Maison Sabadie Reserve Rouge - France