

Arrive 12.30pm

Glass of champagne and seasonal canapés
1.00pm sit down



Rich local game terrine with rose hip jelly and toasted brioche

or

Loch Fyne smoked salmon lemon mousse, fennel and seaweed soda bread

or

Chestnut ravioli with baby spinach and smoked butter



Roast local capon bread sauce, rich gravy, game chips, redcurrant jelly, wild herb and onion stuffing

or

Whole native lobster white wine, chive and caviar cream sauce

or

Wild mushroom, truffle and Yorkshire Blue cheese tart {v}

all dishes are served with seasonal vegetables and potatoes



Classic flamed plum pudding with velvety brandy sauce

or

Cointreau soufflé
with dark chocolate gold leaf ice cream



Selection of local artisan cheeses with all the tracklements



Homemade coffee mince pies
Sweet treats and hot buttered rum