



Christmas Eve Dinner Menu 2025

TO START

Scrabster-Landed Scallops

Parma Ham, Cauliflower, Apple, Almonds

Ham Hock Terrine

Pickled Cucumber, Walnut Salad, Toasted Brioche

Goats Cheese And Cranberry Pithiver

Beetroot, Glazed Orange

Butternut Squash Soup

Pumpkin Seeds, Crème Fraiche

PRINCIPAL COURSE

Venison Loin

Venison Haunch Tartlet, Wild Mushrooms, Parsnips, Swiss Chard, Jus

Pheasant Breast

Stuffing, Chipolatas, Potato Fondant, Carrot, Peppercorn Sauce

Cod

Mussels, Crushed New Potatoes, Tender Stem Broccoli, Almonds, Saffron Sauce

Salmon

Mussels, Polenta, Shellfish Broth, Peas, Beans

Please note that all of our menus are samples and subject to change due to the availability of ingredients.

Allergens and dietary requirements: *If you have a food allergy, intolerance or coeliac disease, please speak to the staff about the ingredients in your food and drink before you order. Full allergen information is available on request. We cannot guarantee that all our products do not contain traces of nuts or seeds. Fish may contain bones. V = Suitable for vegetarians*



Roast Cauliflower

New Potatoes, Tomato, Blue Cheese, Pinenuts

Forss House Chips

(Served with all Main Courses)

TO FINISH

Custard Tart

Poached Pear, Crème Fraiche

Selection of Cheese

Oatcakes, Chutney, Fruits

Dark Chocolate Mousse

Passionfruit, Candied Almonds, Coconut Ice Cream

White Chocolate Panna Cotta

Orange, Honeycomb, Raspberry Sorbet

Cafetiere of Coffee & Petit Fours

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