

— THE LEOPARD —

CHRISTMAS DAY

£100 PER PERSON | CHILDREN UNDER 12 — £50

Begin your Christmas celebration with a glass of Prosecco

CHEF'S FESTIVE CANAPÉ SELECTION

Two specially selected festive canapés per person

STARTERS

Truffled Jerusalem Artichoke Soup

Crispy pancetta, a drizzle of truffle oil, warm crusty bread & whipped butter.

Brandy Chicken Liver Parfait

Served with winter fruit chutney & toasted brioche.

Mulled Wine-Poached Pear Salad

Mulled wine-poached pear, crumbled goat's cheese, candied walnuts & rocket, finished with a spiced mulled wine reduction.

Beetroot-Cured Smoked Salmon, Crayfish & Avocado Stack

Served with crisp Melba toast, dressed baby leaves & fresh lemon.

MAINS

Traditional Christmas Turkey Dinner

Sliced turkey breast, goose-fat roast potatoes, maple-roasted root vegetables, Brussels sprouts with crispy streaky bacon & toasted chestnuts, pigs in blankets, sage, onion & apricot stuffing and rich meat gravy.

Fillet of Beef Wellington — Served Medium Rare

Truffle fondant potato, wilted spinach, maple-roasted root vegetables & a rich wild mushroom Madeira jus.

Pan-Fried Skin-On Salmon Fillet

Sage dauphinoise potatoes, mulled wine-braised fennel, garlic-sautéed Tenderstem broccoli & charred lemon.

Festive Spiced Sweet Potato & Butternut Squash Parcel (VG)

Roast potatoes, maple-roasted root vegetables, pan-fried Brussels sprouts, braised red cabbage & rich vegan gravy.

DESSERTS

Traditional Steamed Christmas Pudding (VGO)

Served with warm brandy sauce or custard.

White Chocolate & Baileys Baked Cheesecake

Rich white chocolate & Baileys cheesecake on a spiced gingerbread biscuit base, served with vanilla ice cream & warm caramel sauce.

Chocolate Orange Roulade

Rich chocolate roulade served with candied orange & dark chocolate bark and Chantilly cream.

Festive Selection of Cheeses

Cheddar, Brie, Stilton & goat's cheese, served with apple & fig chutney, whipped butter, water biscuits, celery & grapes.

ADD A GLASS OF PORT — £4

TO FINISH

Traditional Mince Pie

Served with your choice of tea or coffee.

VGO = Vegan Option Available

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS WHEN BOOKING.
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.