



Christmas Day Menu

3 Course £85pp

Starters

Duck & Orange Pâté

Served with onion jam, candied orange and herb rustic toast.

French Onion Soup

A classic, rich soup, made from caramelised onions and a flavourful broth finished with a cheese-topped crouton.

Smoked Salmon Crostinis

Delicate smoked salmon with lemon crème fraiche and pickled baby beets.

Mains

Turkey Ballotine

Stuffed with turkey, apricot, cranberry and apple, complimented by tender cabbage and wrapped in pancetta. Served with all the festive trimmings: roast potatoes, seasonal vegetables, pigs in blankets and gravy.

Honey-Roasted Pork Belly

Slow-roasted pork belly glazed with honey, served with tenderstem broccoli and seasoned baby potatoes.

Mushroom Risotto

Champignon and cep mushrooms, seasoned and finished with vegan cheese, a crisp cheese shard and micro herbs.

Baked Seabass with Lemon & Dill

Fresh oven-baked seabass served with a lemon-dill cream sauce, baby roast potatoes, samphire and fine green beans.

Desserts

Traditional Christmas Pudding Served warm with brandy sauce and topped with festive redcurrants.

Chocolate Profiteroles

Choux pastry filled with cream, drizzled with milk chocolate sauce and lightly dusted with gold.

The Limes Cheeseboard

A selection of fine cheeses with crackers, chutney and grapes.