



CHRISTMAS DAY MENU

12.00pm – 2.30pm – all finished by 5pm
£60.00 Adults | £25.00 Under 12s

AMUSE BOUCHE

STARTERS

Salmon terrine, crayfish, Bloody Mary sauce

Butternut Squash Soup V
Parmesan & Sage Cheese Stick

Tomato & Goats Cheese Salad V
Balsamic Pearls

Chicken Liver Parfait
Red Onion Marmalade & Toasted Brioche

Beef Carpaccio
with a Walldorf Salad

Goat's Cheese, Pickled Beets, Walnut & Pear Salad V

SORBET

Gin & Tonic Sorbet, Hibiscus Petals, Crackles V

MAINS

Traditional Roast Turkey
Chipolatas, Root Vegetables, Brussel Sprouts,
Roasted Potatoes & Turkey Gravy

Baked Cod Loin, Topped With Mash Potato
Baby Vegetable, Smoked Haddock Velouté

Roast Rump of Beef, Carrot Puree, Potato Fondant
Roasted Shallots with a Red Wine jus

V - Vegetarian Vg - Vegan G - Gluten Free Available



MAINS

24-Hour-Cooked Lamb Rump

Crushed Minted Peas, Dauphinoise Potatoes, Red Current Jus

Wild Mushroom Risotto, Crispy Duck Egg ✓

PRE-DESSERTS

Azuleta Panna Cotta, Prosecco Foam

DESSERTS

Homemade Christmas Pudding ✓

Rum & Raisin Ice Cream

Dark Chocolate & Orange Delice ✓

Spiced Orange Sorbet

Mulled Wine Winter Fruits ✓

Cinnamon Ice Cream

Selection Of British & European Cheeses ✓

Chutneys, Pickled Celery And Miller Damsel Biscuits

COFFEE

Coffee & homemade petit fours ✓

WE WISH YOU A
MERRY CHRISTMAS

With Love from
Gretna Green x

If you suffer from any food allergies or intolerances,
please speak to our staff about your requirements before ordering.