the Orangery

Christmas Menu

Monday to Friday, 30 November to 18 December.
Booking is essential, please give us a call on 01691 779213

First Course

Traditional Prawn Cocktail
With Marie Rose sauce, lemon wedge, rustic brown roll and salted butter.

Camembert and Mature Cheddar Souffle
With a rich spiced warm peach compote, crisp mini gem cup garnish and a rustic roll and butter.

Ham Hock and Piccalilli Terrine
A festive staple with warm granary toast, butter and our homemade Derwen mustard.

Roasted Apple and Butternut Squash Soup
With a horseradish kick, topped with golden Cheddar and parmesan oven roasted croutons and served with a rustic bread roll and butter.

Principal Dishes

Served with all the trimmings and the season's finest vegetables

Classic Christmas Roast Turkey
Succulent herb-roasted turkey, traditional sage and onion stuffing, cranberry compote and bacon-wrapped chipolatas.

Poached Salmon Fillet
A delicately steamed salmon fillet served with a creamy lemon and dill mayonnaise, and parsley buttered new potatoes.

Roast Topside of Beef
Slow-roasted prime topside of beef served with Yorkshire pudding and horseradish cream.

Butternut, Kale and Apricot Roast with Mango Relish
A vibrant plant-based dish featuring sweet roasted butternut squash, earthy kale, sweet tart pieces of apricot bound with brown rice, sweet pepper, sunflower seeds and aromatic herbs.

Pudding

Rich Traditional Christmas Pudding
Drenched in a decadent brandy sauce.

Salted Caramel Chocolate Profiterole Pudding
Drizzled with luscious warm salted caramel and velvety chocolate sauce.

Zesty Lemon Meringue Roulade
Served with vibrant raspberry coulis and creamy vanilla ice cream.

Warm Plum Tart
Served with luxurious Cornish clotted cream.

1 Main Course: £18.95 • **2 Courses: £26.95** • **3 Courses: £34.95**

Additional Starter or Pudding: £8.00

This is not a gluten free establishment. All products are prepared and stored in an environment that handles all 14 allergens and animal products. If you have a food allergy, a special dietary requirement or choice, please discuss it with a member of our hospitality and food team who will be only too pleased to help you. Thank you.