

Christmas at Ross Priory 2025

Dinner Menu

STARTERS

White Onion and Thyme Velouté with Toasted Almonds and Garden Herb Oil (vg)
Pressed Ham Hock and Cranberry Parfait, Red Onion Chutney, Cornichons and Toasted Brioche
Hot Scottish Smoked Salmon and Cream Cheese Tian with Crostini and Crispy Baby Capers,
Pink Ginger and Wasabi Dressing
Baked Filo Parcel with Goats' Cheese and Wild Mushroom placed on a Roquette
and Red Onion Salad and Garden Herb Oil (v)

MAINS

Roasted Turkey Paupiette stuffed with Sage, Chestnut and Onion Stuffing, Roast Potatoes, Honeyed Root
Vegetables, Brussels Sprouts, Pigs in Blankets finished by a Rich Pan Gravy and Cranberry Sauce
Pan-seared 7oz Fillet Steak, Slow-cooked Tomato and Mushroom,
Chunky Chips and Green Peppercorn Sauce (supplement £4.50)
Herb-crusted 7oz Rump of Lamb Carved on Creamy Garlic Potato Cake,
Lemon Glazed Chantenay Carrots, Medley of Greens finished by a Port Wine and Rosemary Jus
Pan-seared Delice of Salmon set on a Butternut and Barly Risotto, Roasted Vintage Balsamico,
Vine Tomatoes, Pea Purée coated with Lemon and Chive Butter Sauce
Iberian Linguine: Confit Iberico Chorizo in Pomodoro Sugo, Broad Beans,
Fresh Chillies and Grated Parmigiano
Moroccan Sweet Potato, Chickpeas, Quinoa and Grilled Vegetables Roast set on Sweet Red Onion
Marmalade, Roast Potatoes finished by a Fragrant Harissa Oil and Toasted Pumpkin Seeds (vg)

DESSERTS

Orange and White Chocolate Cheesecake with Blood Orange Sorbet (v)
Warm Chocolate Brownie, Raspberry Purée, Chocolate Sauce, Vanilla Ice Cream (v)
Homemade Meringue Nest filled with Winter Berry Compote and Raspberry Sorbet (v)
Traditional Christmas Pudding, Vanilla Ice Cream and Brandy Sauce (v)
Ross Priory Selection of Fine Cheeses, Chutney, Apricot and Biscuits (v)

Followed by Tea or Coffee with Mince Pies (v)

£39.50 per person inclusive of VAT and member discount