

Christmas Day Menu

Amouse Bouche

Spiced parsnip soup with parsnip crisps

Starters

Crab, poached salmon, prawn & avocado tian
Duck liver parfait, mulled wine chutney & toast
Crispy goat's cheese & trio of beetroot: relish, roasted
& puree with candied walnuts & lamb's leaf lettuce

Mains

Roast turkey with pork, sage & apricot stuffing, maple
cured bacon wrapped chipolata, Yorkshire pudding,
roast potatoes & turkey gravy
Festive nut roast, apricot, sage & onion stuffing, Yorkshire
pudding, roast potatoes & vegetarian gravy
Pan fried sea bass fillet, lemon & herb crabcake,
champagne cream sauce
Rump of lamb with dauphinoise potatoes, rosemary
& red wine jus
Mushroom, roasted chestnut, brie & cranberry en crouete
served with a creamy white wine sauce & parsley
crushed potatoes

*All meals served with honey roast parsnips, brussel sprouts
with roasted chestnut, steamed broccoli & carrots*

Desserts

Traditional plum pudding & brandy sauce
Oreo chocolate brownie with warm chocolate sauce
& vanilla ice cream
Cranberry & orange creme brulee with shortbread biscuit
Salted caramel cheesecake served with praline nut brittle
Winter berry pavlova: meringue with whipped cream
& seasonal berry compote
Cheddar, brie & stilton with mulled, spiced chutney,
biscuits, grapes & celery

79.95 per person Children Under 12 44.95

A 10% service charge will be added to all tables A £30
per person non refundable deposit will be required within
7 days of making your booking. Must be pre-ordered