

CHRISTMAS DAY MENU

- TO START -

FRENCH ONION SOUP

CROUTON TOPPED WITH MELTED GRUYERE CHEESE

DUCK LIVER & PORT PATE

STICKY FIG PRESERVE, WATERCRESS SALAD, TOASTED FOCACCIA & ENGLISH SALTED BUTTER.

PRAWN & LOBSTER COCKTAIL

*AVOCADO, MARIE ROSE SAUCE, BABY GEM LETTUCE, ROSEMARY FOCACCIA & ENGLISH SALTED BUTTER.
(GF OPTION AVAILABLE)*

BEETROOT CARPACCIO - VE

PICKLED BLACKBERRIES & PINK GRAPEFRUIT CITRUS DRESSING.

CARAMELISED ONION & GOAT'S CHEESE TARTLET

PEAR, ROCKET & WALNUT SALAD,

- MAIN COURSE -

ROLLED AND STUFFED OWTONS FARM TURKEY BREAST

GARLIC & ROSEMARY ROAST POTATOES, HONEY ROASTED CARROTS, BUTTERED MIXED GREENS, BRUSSELS SPROUTS WITH BACON, PIGS IN BLANKETS, YORKSHIRE PUDDING & RICH GRAVY.

25 DAY DRY AGED SIRLOIN OF BEEF

GARLIC & ROSEMARY ROAST POTATOES, HONEY ROASTED CARROTS, BUTTERED MIXED GREENS, BRUSSELS SPROUTS WITH BACON, PIGS IN BLANKETS, YORKSHIRE PUDDING & RICH GRAVY.

PARSNIP NUT ROAST - V

*GARLIC & ROSEMARY ROAST POTATOES, HONEY ROASTED CARROTS, BUTTERED MIXED GREENS, BRUSSELS SPROUTS, YORKSHIRE PUDDING & CRANBERRY GRAVY.
(VE OPTION AVAILABLE)*

HALIBUT FILLET - GF

MUSSEL VELOUTE, MUSSELS, KING PRAWNS, CRUSHED HERBED BABY POTATOES, BUTTERED MIXED GREENS & BRUSSELS SPROUTS WITH BACON.

- PUDDING -

TRADITIONAL CHRISTMAS PUDDING

*BRANDY BUTTER AND BRANDY CUSTARD.
(GF & VE OPTIONS AVAILABLE)*

CHOCOLATE DUO

CHOCOLATE BROWNIE, CHOCOLATE COATED PROFITEROLES, HOMEMADE CHOCOLATE SAUCE, VANILLA ICE CREAM.

BAILEYS CHEESECAKE

HOMEMADE BAILEYS CHOCOLATE SAUCE, VANILLA ICE CREAM

VANILLA CREME BRULEE

MULLED WINTER BERRIES, GINGERBREAD BISCUIT

VEGAN PEAR, CINNAMON & ALMOND TART - VE , V

VEGAN ICE CREAM

3 COURSES - ADULT - £110 CHILD U12 - £60