



CHRISTMAS DAY

3 COURSES £95

GLASS OF PROSECCO ON ARRIVAL

STARTER

DUCK RILLETTE

served with ciabatta croute and a honey
& orange dressing

*Gluten free option available

SMOKED SALMON & KING PRAWN LOLLY POPS

ciabatta croute, capers, shallots, vinaigrette

*Gluten free option available

LEEK & POTATO SOUP (V)

served with cheese straws

*Gluten free option available

MAINS

TURKEY

crispy roast potatoes, pigs in blankets, sage
& onion stuffing, parsnips, carrots, Yorkshire
pudding, gravy

*Gluten free option available

BRIE, CRANBERRY & CHESTNUT WELLINGTON (V)

crispy roast potatoes, sage & onion stuffing,
parsnips, carrots, Yorkshire pudding, gravy

*Vegan option available

BLADE OF BEEF (GF)

braised red cabbage, creamy mash potato,
tender stem broccoli, gravy

*Dairy free option available

SIDES FOR THE TABLE

cauliflower cheese, braised red cabbage,
brussel sprouts with bacon & chestnut

DESSERT

CHRISTMAS PUDDING (V)

served with Brandy sauce

*Vegan option available with ice cream

CHOCOLATE & CHERRY MOUSSE (V) (GF)

with chocolate brownie pieces

CHEESE BOARD

supplement of £5 per person

PETIT FOUR, TEA & COFFEE

mini mince pie, Prosecco jelly shot, homemade Christmas shortbread

Your table will be dressed and crackers provided

