



Christmas Menu

2 COURSE | £60 / 3 COURSE | £70

STARTERS

Prawn & Crayfish Cocktail

Succulent prawns and crayfish served on crisp lettuce leaves, finished with a classic Marie Rose sauce.

Chicken Liver Pâté

Smooth, rich chicken liver pâté served with sweet onion jam and warm toasted sourdough.

Velvety Tomato & Basil Soup

Tomato soup, delicately seasoned and served with freshly baked ciabatta.

MAIN COURSES

Traditional Roast Turkey

Roast turkey served with crispy roast potatoes, maple-glazed parsnips and carrots, seasonal cabbage, traditional stuffing, pigs in blankets and a Yorkshire pudding.

Festive Nut Roast

A hearty and flavourful nut roast served with crispy roast potatoes, maple-glazed parsnips and carrots, seasonal cabbage, traditional stuffing and a Yorkshire pudding.

Pan-Roasted Salmon

Tender salmon served with fresh asparagus, buttery new potatoes, wilted spinach and a smooth pea purée.

DESSERTS

Traditional Christmas Pudding

Rich and indulgent Christmas pudding served with your choice of warm brandy cream or ice cream.

Apple & Forest Berry Crumble

Warm baked apples and forest berries beneath a golden, buttery crumble topping, served with creamy custard.

Dark Chocolate Cheesecake

Decadent dark chocolate cheesecake served with a vibrant raspberry compote.

