



CHRISTMAS DAY MENU

Mulled Wine on Arrival

STARTERS

Cream of Wild Mushroom Soup with Crusty Bread Roll & Butter (G) (V) (VE)

Confit of Duck & Blood Orange Terrine with Toasted Ciabatta (G)

Lobster & King Prawn Cocktail with Buttered Brown Bloomer & Caviar (G)

Mini Baked Camembert with Fig Chutney & Toasted Ciabatta (G) (V)

MAIN COURSES

Traditional Roast Turkey, Chipolata Sausages wrapped in Streaky Bacon, Sage & Onion Stuffing
with Pan Gravy (G)

Fillet of Beef with Wild Mushrooms, Brandy Cream Sauce & Honey Roasted Shallots (G)

Roast Fillet of Salmon with Pea Purée, Pea Shoots & Hollandaise Sauce (G)

Cranberry & Hazelnut Roast (G) (V) (N) (VE)

*All Served with Dauphinoise Potatoes, Roast Potatoes, Sprouts with Smoked Pancetta, Roast Parsnips
& Chantenay Carrots*

DESSERTS

Christmas Pudding with Brandy Butter Cream Sauce (G) (V) (N) (VE)

Mixed Fruit Sherry Trifle with Toasted Almonds (N) (V)

White Chocolate Lindt Cheesecake with Vanilla Pod Ice Cream (G) (V)

Selection of Cheeses, Crackers, Grapes & Fig Chutney (G) (V)

Tea or Coffee Served with a Mini Mince Pie (G) (V)

Adults £85 Children £40

(G) – Gluten Free Available (V) – Vegetarian (N) – Contains Nuts (VE) – Vegan Available

Please speak to a Member of Staff regarding any Allergies or Special Dietary Requirements

50% Deposit Required upon Booking with pre-order & remainder due by 15th December

