

CHRISTMAS DAY SET MENU

Confit Fried Duck & Watermelon Salad

Pan Roasted Winter Vegetable Soup

Chilled Scottish Smoked Salmon, Crème Fraîche & Caviar

Goats Cheese Stuffed Roasted Figs, Rocket Salad & Honey Truffle Sauce

Brie Cheese & Red Onion Tart, Hazelnut & Watercress Salad

Prawn Cocktail, Marie Rose Sauce & Fresh Green Salad

Traditional Roast Norfolk Turkey, Sage & Onion Stuffing, Pigs In Blankets,
Roast Potatoes, Honey Glazed Parsnips & Carrots, Sautéed Brussels Sprouts & Chestnuts,
Gravy & Cranberry Sauce

Roast Beef, Roast Potatoes, Honey Glazed Parsnips & Carrots,
Sautéed Brussels Sprouts & Chestnuts, Gravy

Slow Cooked Shoulder Of Lamb, Roast Potatoes,
Honey Glazed Parsnips & Carrots, Sautéed Brussels Sprouts & Chestnuts, Gravy

Herb & Sundried Tomato Crusted Cod Fillet, Pea & Potato Mash, Fish Velouté

Pumpkin Ravioli, Sage Infused Butter & Balsamic Glazed Brussels Sprouts

Stuffed Portobello Mushroom Nut Roast, Honey Glazed Parsnips & Carrots,
Roast Potatoes, Sautéed Brussels Sprouts & Chestnuts, Vegetarian Gravy

Christmas Pudding with Brandy Custard

Cherry & Frangipane Almond Tart, Fresh Cream

Ho Ho! Double Chocolate Brownie, Vanilla Ice Cream & Chocolate Sauce

Christmas Merry Berry Mess

Tea / Coffee & Mince Pie

£60.00 per person

- Non refundable Deposit of £20.00pp required upon booking –
Pre-orders required 2 week prior

Sittings: 12:00 - 14.30 or 15:15 - 17:30