



CHRISTMAS DAY SET MENU

4 COURSES

£65.00 PER PERSON

Pan Roasted Winter Vegetable Soup, Warm Bread Rolls
Chilled Scottish Smoked Salmon, Crème Fraîche & Caviar, Toasted Sourdough
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

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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 Ho! Double Chocolate Brownie, Vanilla Ice Cream & Chocolate Sauce
Christmas Merry Berry Mess

Mince Pies & Brandy Custard or Double Cream
After Eight Chocolates

- Non-refundable Deposit of £20.00pp required upon booking –
Pre-orders required 2 weeks prior to your arrival

Sittings: 11:30 - 15.00 & 16:00 - 19:30

From 8pm onwards – Bar open & snacks available

Please advise a member of staff if you have any dietary requirements as some of our dishes may contain traces of nuts or other allergens

All prices are inclusive of VAT

A 12.5% discretionary service charge will be added to your bill