

CHRISTMAS DAY

THE MAIN EVENT

ADULTS – 3 COURSES £78.95

CHILDREN – 3 COURSES £39.95

STARTERS

SWEET POTATO, COCONUT & CHILLI SOUP (VE)

A smooth and velvety soup made with roasted sweet potato, creamy coconut milk and a gentle kick of chilli, served with freshly baked bread. Please ask if you require gluten-free bread.

TWICE-BAKED MATURE CHEDDAR SOUFFLÉ (GF) (V)

A rich twice-baked Croxton Manor vintage Cheddar soufflé, served with truffle-dressed rocket, caramelised red onion chutney and roasted vine tomatoes.

ULTIMATE PRAWN COCKTAIL

North Atlantic prawns served on baby gem lettuce with cherry tomatoes, avocado and cocktail sauce, finished with jumbo king prawns. Served with bread – please ask if you require gluten-free bread.

SMOKED SALMON PÂTÉ

A smooth and creamy smoked salmon pâté, served with dressed leaves, lemon and freshly baked bread. Please ask if you require gluten-free bread.

THE MAIN EVENT – CHRISTMAS CARVERY

Celebrate the joyous spirit of Christmas with our bountiful Christmas Carvery, an opulent culinary extravaganza. Choose from Welsh lamb, Wiltshire roasted ham, Red Tractor Farm Assured turkey, Scotch beef topside or a meat-free Mediterranean vegetable tart.

Served with a selection of seasonal vegetables, Yorkshire puddings, our famous all-meat stuffing and homemade roast potatoes from our carvery deck. Indulge in a feast fit for royalty!

Gluten-free & vegan options available.

DESSERTS

CHEESECAKE TRIO (V)

A delicious trio of handcrafted cheesecakes featuring Cookies & Cream, Passionfruit Crumble, and Blueberry Crumble, served with fresh berries and a drizzle of fruit coulis.

CHOCOLATE & RASPBERRY TART (GF) (VE)

A rich dark chocolate and raspberry tart with a crisp gluten-free pastry case, served with raspberry coulis and fresh berries. Suitable for vegans and gluten free.

CHRISTMAS CHEESE BOARD (V)

A gourmet selection of artisanal cheeses including French Brie, Mature Cheddar, Wensleydale & Cranberries, Red Leicester and Mature Blue Stilton.

BOOZY CHRISTMAS PUDDING (GF) (V)

A rich, fruity Christmas pudding infused with warming spices and brandy, served with brandy sauce, gluten free.

CHILDREN'S MENU

STARTERS

PRAWN COCKTAIL

North Atlantic prawns served on baby gem lettuce with cherry tomatoes and cocktail sauce.

CHICKEN STRIPS

Chicken breast coated in a crispy southern fried coating, topped with BBQ sauce.

MOZZARELLA STICKS (V)

Golden, crispy breadcrumbs coated around gooey melted mozzarella, served with a rich tomato salsa.

KIDS CARVERY

Choice of all of the meats, served with a selection of seasonal vegetables, Yorkshire puddings, our famous all-meat stuffing and homemade roast potatoes from our carvery deck. Gluten-free & vegan options available.

DESSERTS

STICKY TOFFEE PUDDING (GF) (V)

Date & toffee flavoured gluten-free sponge with a sticky toffee sauce and custard.

GINGERBREAD MAN (V)

Gingerbread man served with a scoop of creamy vanilla ice cream and finished with a drizzle of chocolate sauce.

CHOCOLATE STUFFED COOKIE (V)

A warm double chocolate cookie with a gooey marshmallow centre, served with vanilla ice cream.