



CHRISTMAS DAY MENU

£110 PP

WHILE YOU WAIT

Warm Bread & Olives V/Ve

STARTERS

Tomato & Roasted Red Pepper Soup VE

Served with toasted bread & butter

**Vegan alternative soup available

Garlic King Prawns

King prawns cooked in a creamy white wine, garlic & chilli sauce and toasted bread

Creamy Burrata with Prosciutto V

Served with fig relish, rocket and a drizzle of olive oil

Triple Sec Infused Duck & Orange Pate

Served with apple & cider chutney, cornichons and toasted bread

Smoked Salmon & King Prawn Cocktail

Severn & Wye salmon, king prawn, baby prawns & baby gem lettuce in a Marie Rose sauce.

Served with toasted bread and salted butter

OUR STEAKS

All our steaks are served with parsley butter, glazed tomato, a side of fries or salad & a choice of sauce:
Peppercorn, Blue Cheese, Bearnaise, Beef & Red Wine, Chimichurri

8oz Fillet Steak

Aged for 30 days to ensure optimal tenderness and an exquisite dining experience

10oz Sirloin Steak Black Angus

Aged for 50 days to enhance its tenderness and depth of flavour

12oz Ribeye Black Angus

Aged for 50 days to maximize its richness and tenderness

MAINS

Traditional Turkey Roast Dinner

Served with roasted potatoes, maple glazed roasted parsnips, carrots, Brussels sprouts, pigs in blankets & gravy

Pan-seared Cod Loin

Served with sauteed new potatoes, wilted spinach and a creamy Champagne & garlic sauce

Cumin Butternut Squash & Lentil Parcel VE

Served with rainbow carrots, wilted garlic & chilli spinach, sticky fig relish and onion gravy

DESSERTS

Traditional Christmas Pudding V

Served with brandy sauce

Chocolate Temptation V

Chocolate sponge with hazelnut, dark chocolate cream, luscious chocolate glaze and Baileys whipped cream

White Chocolate Profiteroles V

With pistachio cream, pistachio crumbs and fresh raspberries

Red Velvet Cake V

Layered red sponge cake filled with cream cheese and topped with fresh berries

Add a British Cheeseboard for £5 per person

TO FINISH

Coffee, Tea & Mince Pies

Merry Christmas

