



# Christmas Day Menu

Savour the festive season with our specially curated 3 course menu at £140 per person. Advance booking is essential for Christmas Day 2025, secured with a non-refundable deposit of £50 per person.

Please advise us of any dietary requirements or allergies at the time of booking.

Choose from two sittings: 12pm – 2.30pm or 3pm – 5.30pm.

Enjoy a glass of Bucks Fizz or Prosecco on arrival and let our warm hospitality, elegant surroundings and exquisite dishes make your Christmas celebration truly memorable.

## STARTERS

**TRADITIONAL SALMON & PRAWN COCKTAIL**  
in Marie Rose sauce

**FILLET OF BEEF CARPACCIO**  
with rocket, parmesan, celeriac slaw & truffle oil

**PARSNIP SOUP**  
infused with aromatic warm spices & served alongside Noa Bakehouse bread

**CREAMY GARLIC WILD MUSHROOMS**  
on toasted brioche, finished with chives & truffle oil

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## MAINS

All served with vegetables, stuffing balls, roast potatoes, cauliflower cheese, pigs in blankets, Yorkshire puddings and lashings of gravy.

**ROAST BEEF TITAN**  
Toro – 16oz Prime Manx Steak, cooked to your liking

**TURKEY & HAM TITAN**  
succulent bronze turkey breast and dry cured ham

**BEEF WELLINGTON**  
fillet of beef, pate & mushrooms, in puff pastry with a port jus

**ROAST FILLET OF SALMON**  
with lemon & chive butter

**ROAST BUTTERNUT SQUASH**  
stuffed with Mediterranean vegetables on tomato & basil coulis

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## DESSERTS

**CHOCOLATE ORANGE DEANEZZE**

**CHRISTMAS PUDDING**  
with Brandy sauce

**MANX FUDGE CRÈME BRÛLÉE**

**TRADITIONAL SHERRY TRIFLE**

