

A beautivly, hand selected menu put together by our talented Chefs with every element made in house to give an exceptional Christmas experience from our Family to yours.

Start your lunch with a welcome glass of Christmas Day Fizz & Chef's Canapés

Brussel Sprout & Potato Soup topped with fried Sprout leaves and

served with fresh Focaccia GFa VE

Turkey & Ham Terrine with griddled Sourdough and a Winter fruit chutney. GFa

King Prawn & Lobster Cocktail, finished with Caviar served on a bed of lettuce and toasted crudités.

Goats cheese, roasted beetroot & caramelised red onion tart served with a balsamic reduction & roasted hazelnuts. V

Creamy Lobster Bisque with fresh lobster & Housemade Focaccia . GFa (+£5)

Traditional Turkey served with stuffing, roast potatoes, roasted carrots & parsnips, cauliflower cheese, lardon and shallot Brussel sprouts, pigs in blankets, Yorkshire pudding & gravy. GFa

Beef Wellington, Beef Fillet coated in pâté and duxelles then wrapped in puff pastry. Served with Horseraddish mashed potatoes and roasted carrots & parsnips.

Pan fried Fresh Halibut served with a Lobster sauce, Samphire & Dauphinoise potatoes. (+£5)

Festive Vegetarian Wellington filled with seasonal vegetables in a warming three cheese sauce & served with roast potatoes, roasted carrots & parsnips, Yorkshire Pudding & gravy. V

Wild Mushroom & Black Truffle oil Risotto finished with pan fried Porcini . V GF

Dessert

Sherry Trifle. A boozy layered festive treat finished with hand whipped cream & chocolate shavings. V

Traditional Christmas Pudding served with Custard & Brandy cream. GFa Chocolate Orange Cheesecake made with dark chocolate and clementine juice. V Jameson's Whisky Sticky Toffee Pudding served with lashings of salted caramel & Vanilla ice cream.V

British Cheese Board. Shropshire Blue, Snowdonia Cheddar & Button Mill Soft cheese served with Fig chutney, crackers & grapes.(+£5) V GF

Enjoy a Mince pie