



Christmas Day Menu

STARTERS

Tomato and Roasted Red Pepper Soup with crusty bread & butter (v)

Prawn Cocktail in a Marie Rose sauce, salad garnish with granary bread & butter

Asparagus Tortellini, drizzled in a herb butter (ve)

Chicken Liver and Port Parfait, accompanied by a rocket salad, fig relish and toasted granary bread

Charcuterie Board

MAINS

Roast Turkey Crown or Beef, served with roast potatoes, homemade Yorkshire pudding, pigs in blankets, fresh seasonal vegetables, stuffing, honey roasted parsnips, and the Chef's secret recipe gravy in individual boats

Stuffed Pheasant Breast, with Dauphinoise potatoes, baby vegetables and a rich game gravy

Gnocchi, served with roasted beetroot, and a butternut squash gravy (ve)

Pan Fried Fillet of Sea Bream, adorned by garlic and sage crushed new potatoes and fine green beans served with a lemon and caper cream sauce (gf)

Vegan Wellington, accompanied by new potatoes, seasonal vegetables and a creamy tarragon sauce (ve)

Honey and Ginger Fillet of Salmon, paired with hasselback potatoes, and a selection of baby vegetables with a roasted red pepper sauce

DESSERTS

Christmas Pudding, with Brandy sauce

Cheese Board, served with crackers, red onion chutney, apple and grapes

Red Wine Poached Pear, with a brandy snap biscuit and clotted cream ice cream

Mince Pie Panna Cotta, served with vanilla ice cream

Chocolate Fondant, with clotted cream ice cream

£69.95 per head (£35 under 12s)