

CHRISTMAS DAY MENU

STARTERS

Roasted Butternut Squash Soup

served with toasted ciabatta with garlic oil (gfa)

Home-made Ham Hock Terrine

with tomato chutney & toasted ciabatta

Smoked Salmon & Prawn Cocktail

with a brandy rose marie sauce (gfa)

Baked Portobello Mushroom

topped with cranberry, cheese & spinach (v, gf)

MAINS

Roast Sirloin of Beef

or

Roast Crown of Turkey

or

Mushroom Wellington

All served with

Duck fat roasted potatoes, roasted carrots & parsnips, cauliflower cheese, broccoli, pigs in blankets, stuffing balls, Yorkshire pudding & gravy

Bread sauce – cranberry – horseradish

Pan-fried Monkfish

wrapped in Parma ham, sun-dried tomatoes, sautéed new potatoes & seasonal vegetables

DESSERTS

Christmas Pudding and Brandy Sauce

Chocolate Tart with a Baileys Chantilly Cream

Mixed Berry Parfait with Hazelnut Spears and Tuile Biscuits

Cheeseboard, Grapes, Crackers, Chutney

£99 per person x 3 courses

£80 per person x 2 courses

Booking times between 12pm & 2pm

Children under 12 years £49 – 3 courses / £30 – 2 courses

Children under 5 years £25 – 3 courses / £20 – 2 courses

Pre order necessary

£25.00 per person deposit secures your booking

required by 15th October

Please add any food allergies to the pre order form

