

# Christmas Day

GLASS OF PROSECCO ON ARRIVAL

Mixed bread basket with dipping oil

## STARTERS

White onion & thyme soup, croutons & crusty bread [v]

Sautéed garlic wild mushrooms on granary toast, rocket leaves & truffle oil [v]

Whole baked garlic & rosemary Camembert, onion chutney & dipping bread

Duck liver & orange pate, toasted bread & fig salad

Smoked salmon & crayfish with lemon mayonnaise & dressed leaves

## MAIN COURSES

Roast turkey crown, pigs in blankets & cranberry stuffing

28 day aged sirloin of roast beef with Yorkshire pudding

Slow cooked lamb shank, rosemary roasted root vegetables & mint Jus

Roasted seabass fillet & king prawns, kale & lemon butter

Cashew & chestnut nut roast, with Yorkshire pudding & gravy [vg]

*All served with roasted potatoes, seasonal vegetables & Brussels sprouts*

## DESSERTS

Traditional Christmas pudding with brandy sauce

Sticky toffee pudding, spiced rum toffee sauce & creamy custard

Lemon curd cheesecake with fresh double cream

Black Forest gateaux, fresh cream & berry compote

Cheese & biscuits with onion chutney & celery

£95 PER PERSON

£55 PER CHILD (Under 12 years of age)

Price includes a £5 service charge for our staff

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