



Christmas Day

GLASS OF PROSECCO ON ARRIVAL

Mixed bread basket with dipping oil

STARTERS

Roasted vegetable soup, croutons, crumbled Stilton & granary bread
Sautéed garlic wild mushrooms on granary toast, rocket leaves & truffle oil
Whole baked Camembert, festive chutney & dipping bread
Ham hock terrine, piccalilly & granary toast
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 hake fillet & king prawns, spinach & 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 & creamy custard
Chocolate & hazelnut cheesecake with fresh double cream
Lemon posset with fresh fruit & shortbread
Cheese & biscuits with onion chutney & celery

£85 PER PERSON

£55 PER CHILD (Under 12 years of age)

Price includes a £5 service charge for our staff



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