

Christmas Day Menu

Starters

- Spiced parsnip soup**, parsnip crisps, parsley oil, toasted brioche (V, Ve, Pe, DF, *)
- Chicken liver pâté**, truffle butter, red onion relish, pistachio crumb, ciabatta thins
- Prawn & crayfish cocktail**, gem lettuce, cherry tomatoes, cucumber, ciabatta wedge (V, Pe)
- Baked Camembert studded with rosemary & garlic**, ciabatta thins, winter spiced chutney (V, Pe)

Mains

- Roast turkey**, sausage meat stuffing, pigs in blankets, roast potatoes, gravy (DF, *)
- Slow roast sirloin of beef**, sausage meat stuffing, pigs in blankets, roast potatoes, Jus (DF, *)
- Cranberry nut roast**, wholegrain mustard jus, fondant potato (V, Ve)
- All served with sautéed Brussels, roast carrot, roast parsnip, green beans, cauliflower cheese and braised red cabbage*
- Pan roast salmon**, tenderstem broccoli, fondant potato, toasted pine nuts, creamy white wine sauce (V, Pe)

Desserts

- Traditional Christmas pudding**, brandy butter, custard (V, Pe)
- Chocolate brownie**, hazelnut crumb, vanilla bean ice-cream, strawberry (V, Pe, GF)
- Brioche bread & butter pudding**, spiced rum currants, custard (V, Pe)
- Biscoff cheesecake**, strawberry (V, Pe)
- Ice cream (three scoops)**: chocolate, vanilla & salted caramel

Prices - **BLACK FRIDAY SALE NOW ON**

WAS £95 **NOW £79.15** per adult guest

WAS £60 **NOW £50** per child guest (aged 2 - 10)

Off ends once the last few remaining tables are booked!

Additional Info

Free glass of fizz on arrival

£20 per person deposit - non-refundable

Banquet style 12.30pm arrival for a 1pm sit down

3 hour time slot on table

All pre booked meals to be received by 1st December