

CHRISTMAS DAY

£76 ADULT / £36 CHILD**



Upon Arrival
A glass of prosecco / pint of beer / soft drink



To Begin

Roasted cauliflower & saffron soup (VGN)*

Served with toasted baguette

Smoked salmon & beetroot carpaccio (GF)

With horseradish creme fraiche, dill & fresh orange

Warm smoked duck & apricot compote (GF)

With dressed mixed leaves

Deep fried brie (V)

With rocket & a cherry brandy sauce

Main Course

Traditional roast turkey*

With roast potatoes, maple glazed carrots & parsnips, Brussels sprouts, pigs in blankets, stuffing, gravy & cranberry sauce

Roast rib of beef*

With roast potatoes, maple glazed carrots & parsnips, braised red cabbage, gravy & a Yorkshire pudding

Herb baked fillet of salmon*

With a prawn & chives potato cake, Tenderstem broccoli & a light lobster bisque

Baked ragu of lentils, courgette, aubergine & pepper filo parcel (VGN)

With roast potatoes, maple glazed carrots & parsnips, braised red cabbage & gravy.

Desserts

Christmas pudding

Served with brandy sauce or custard (VGN option on request)

Chocolate fondant

Served with vanilla ice cream

Orange marmalade polenta cake (VGN)

Served with vegan vanilla ice cream

Cheese board*

Stilton, Brie & Mature Cheddar served with an apple & date tamarind, celery, grapes & crostini

To End

Tea / coffee

*Can be made Gluten Free

**Under 12 years