



Christmas Day MENU

DINE AT 12.30PM
Adults £80 per person
Children £35 each
£20 per person deposit
required on Booking

TO START

Prawn & Crayfish Cocktail in a Marie Rose sauce, Lettuce, Tomato served with Malt Bloomer.
Chicken Liver Parfait with Cranberry & Orange Chutney, toasted Sourdough & Chestnut Salad
Winter Vegetable Soup with Parmesan Croutons & Crusty warm Bread. (V)

CHAMPAGNE SORBET TO CLEANSE THE PALATTE

MAIN COURSE

Turkey Breast wrapped in Streaky Bacon, Stuffing, Roast Potatoes, Carrots, Parsnips, Sprouts,
Pigs in Blankets & Roast Gravy.

6oz Fillet of Beef (cooked Medium rare) Parsnip Puree, Tender stem Broccoli, Wild
Mushroom Sauce & Fondant Potatoes.

Crispy skin Seabass, Lemon Caper butter, Potato Cake & Fine Beans.

Mushroom & Brie Filo Tart, Garlic Butter crispy Potatoes, wilted Spinach & White Wine
Cream. (V)

DESSERT

Christmas Pudding, Brandy Sauce & Berry Compote

Berry Panna Cotta , Strawberry Sorbet, Ginger & Lime Crumble

Chocolate Trio, Dark Chocolate Mousse, Chocolate Delice & Fudge Brownie



Festive Menu



TO START

Chicken Liver & Brandy Parfait £6.95

Served with cherry & cranberry chutney & toast

King Prawn & Avocado Cocktail £8.95

King Prawn, Fresh avocado, baby gem lettuce, Bloody Mary sauce, lemon wedge

Garlic Mushrooms in Madeira Cream Sauce (v) £6.95

Chestnut mushrooms, madeira cream, served with toasts

Soup Of The Day (v) £5.95

Served with Crusty Bread

MAIN COURSE

Hand Carved Turkey 16.95

Hand-carved turkey breast with lemon, thyme & bacon stuffing, crispy roast potatoes, carrots, Brussels sprouts, roasted parsnips, cauliflower cheese & gravy.

Slow Roasted Belly Pork 16.95

Served with crispy crackling, classic Bubble & squeak, Tenderstem broccoli & topped with an apple, brandy & apple jus

Turkey, Ham & Leek Pie 15.95

Turkey, ham hock and leeks cooked in a rich chardonnay cream sauce, topped with puff pastry & fresh cranberry sauce

Sirloin Steak 23.95

8oz served with balsamic beef tomato, handcut chips Choice or blue cheese, peppercorn or madeira cream mushroom sauce

Stuffed Peppers (v) 12.95

Roasted pepper stuffed with cauliflower, sprouts, carrot, parsnip and rice, topped with Gruyere cheese and tomato sauce

Mushroom Wellington (v) 14.95

Mixed mushroom, goats cheese, shredded sprouts, red cabbage, butternut squash, cranberries and chestnuts wrapped in puff pastry. Served with veggie gravy

DESSERT

Christmas Pudding £6.95

Brandy Sauce & Berry Compote

Cheese Board 9.95

Cave aged cheddar, Brie, Blue Stilton and Wenslydale served with Scottish Oatcake, grapes, chutney and a glass of port.

Festive Cheesecake 6.95

Cheesecake enriched with Bailey's cream topped with chocolate dust.

Dark Chocolate Tart £6.95

Vanilla Ice Cream & Chocolate Soil.