

---

---

## CHRISTMAS DAY MENU

---



### BOOKINGS FROM 12PM

79.00 per person  
(39.50 for children under 11)



### WELCOME DRINK



Prosecco  
Orange juice



### STARTERS



Artisan breads for the table  
Pressing of chicken & duck, rapeseed croutons, cranberry chutney, sticky walnuts  
Spiced parsnip soup, vegetable crisps  
Melon, air dried ham, torched orange, truffle honey  
King prawn & crayfish salad, club sauce, malted bloomer



### PEAR GRANITA



### MAIN COURSES



Roast turkey, herb stuffing, chipolata, pan gravy  
Prime sirloin of beef, Yorkshire pudding, roast garlic gravy  
Moroccan style lamb, spiced aubergine  
All the above are served with seasonal roasted vegetables and crispy potatoes  
Sea bream fillet, baby onion & pancetta fricassee, pea emulsion  
Forest mushroom gnocchi, roast squash, parmesan, spinach



### DESSERTS



Rich chocolate & cherry device  
Christmas pudding, brandy sauce  
Festive mess, mini meringues, vanilla mousse  
Raspberry crème brûlée, sweet biscuit



### TEA, COFFEE & ALL BUTTER MINCED PIES



---

---

Deposit of 20.00 per person required to secure booking with full payment required by the 1st December.  
Food allergies and intolerances: Please inform your server before ordering if you have a food allergy or intolerance.  
All food is prepared in an area where allergens are present.  
All prices are inclusive of VAT at the current rate. All items are subject to availability and all weight is approximate uncooked weights.  
Any discretionary gratuities will be distributed in full to our team members.

---

---