



# Christmas Day

## ON ARRIVAL

Glass of House Prosecco ( White or Rosé )  
Fruit Punch

## STARTERS

BRAISED OXTAIL FRENCH ONION SOUP  
herb croutons / parmesan

DUO OF BAKED CHEESES  
½ mature camembert / honey glazed goat's cheese  
cranberry & balsamic chutney / grilled bruschetta (v)

SEAFOOD BOUILLABAISSÉ  
steamed fresh mussels / crispy squid / king prawns  
white wine & tomato shellfish sauce / olive oil (gf)

## MAINS

CARVED ENGLISH TURKEY BREAST  
herb stuffing / pigs in blankets / stock gravy

MEDALLIONS OF ROASTED BRITISH BEEF FILLET  
brandy & wild mushroom sauce / gratin lyonnais / crispy bacon (gf)

SEARED KING SCALLOP & KING PRAWN THERMIDOR  
smoked paprika & parmesan cream / herb crumb

CHESTNUT & SPINACH ROAST  
glazed stilton / port & wild mushroom jus / horseradish mashed potato (v)

## DESSERTS

HOMEMADE CHRISTMAS PUDDING  
stem ginger & brandy sauce

SELECTION OF HOMEMADE DESSERTS  
brioche pudding & chocolate sauce / honeycomb cheesecake  
poached apples & pears / whipped mascarpone / shortbread

SELECTION OF CHEESES

£80 PER PERSON / CHILDREN £50. SERVING 12 – 4.30PM