



Christmas Day



ON ARRIVAL

Glass of House Prosecco (White or Rosé)
Fruit Punch

SOURDOUGH, OLIVES & OILS

STARTERS

CHESTNUT & SPINACH VELOUTÉ
truffle oil (v)

SMOKED SALMON & KING PRAWNS
sweet pickled cucumber / marie rose / rocket (gf)

PANKO BREADED CAMEMBERT
cranberry & balsamic relish / toasted sourdough (v)

MAINS

CARVED TURKEY BREAST
herb stuffing / pig in blanket / stock gravy / cranberry sauce

SLOW ROASTED BRITISH BEEF BRISKET
fondant potato / wild mushroom bordelaise / glazed carrot

CHESTNUT & SPINACH ROAST
gratinated Stilton / wild mushrooms / red wine / spinach (v)

PAN FRIED FILLETS OF SEA BASS
tender stem broccoli / lemon & dill butter sauce

DESSERTS

HOMEMADE CHRISTMAS PUDDING
brandy & stem ginger cream

TRIO OF DESSERTS
chocolate & raspberry torte / honeycomb cheesecake / lemon & cranberry sorbet

SELECTION OF CHEESES
biscuits / chutney / celery

£75 PER PERSON / CHILDREN £50. SERVING 12.00 – 4.30PM