

Christmas Day

Served from 12pm-3pm



Starters

(v) Broccoli and stilton soup *cbgf* with rustic bread

Smooth confit duck and cointreau paté *cbgf* with soda bread

Smoked salmon, prawn, cream cheese and chive parcel *cbgf*
warm sundried foccacia, dressed mixed leaves

(ve) Asparagus and wild mushroom risotto *cbgf* drizzled with chilli infused oil

Smoked chicken, chorizo and parmesan salad *cbgf*
wild rocket and cherry tomatoes

Mains

Traditional roast turkey crown *cbgf*
rosemary roasted potatoes, creamy mashed potatoes, bacon wrapped chipolata,
sage and onion stuffing and rich turkey gravy

Slow roasted 'Lamb Henry' spring onion mashed potatoes, mint infused gravy

Oven roasted sirloin of beef *cbgf*
Yorkshire pudding, rosemary roasted potatoes, creamy mashed potatoes, rich beef jus

(B) Oven baked whole boneless seabass *gf*
with crushed new potatoes and topped with a garlic and herb butter

(Vegan) Mediterranean roasted pepper *gf* filled with stir fried vegetables,
served with new potatoes, mixed dressed salad and a rich tomato and herb sauce

Vegan roast chickpea, butternut squash, rice and fresh herbs,
served with roasted potatoes, steamed vegetables and gravy

All above served with a medley of seasonal vegetables



Desserts

(n) Traditional christmas pudding *cbgf* with warm brandy sauce

Classic sherry trifle

Chocolate layered cheesecake with chocolate drizzle and freshly whipped cream

'Rhubarb and ginger gin' crème brulee *cbgf* with shortbread biscuit

Adults £69.50

3 course separate children's menu £35.00 (over 6 years old)

3 course infant menu £17.50

