

CHRISTMAS DAY MENU

5 Courses for £94.95 per person

ON ARRIVAL

BREAD AND OLIVES Baguette, olives, butter, olive oil & balsamic vinegar

STARTERS

**WILD MUSHROOM &
ROASTED CHESTNUT SOUP** (V)

SEVEN & WYE SMOKED SALMON (GF)
Served with crème fraîche & horseradish dip and wild rocket

**CHICKEN LIVER, PORK &
WILD MUSHROOM PÂTÉ** (V)

Made with chicken & pork livers with
caramelised onion chutney and baguette

GOAT'S CHEESE & BASIL TART (V)
Served with rocket leaves - packed full of flavour

MAINS

ROAST TURKEY
Fresh roast potatoes, honey roasted parsnips,
braised red cabbage, brussels sprouts, red wine jus,
sage onion & cranberry stuffing, pigs in blankets,
Yorkshire pudding, cranberry sauce.

ROAST SIRLOIN OF BEEF
Fresh roast potatoes, honey roasted parsnips,
braised red cabbage, brussels sprouts, red wine jus,
sage onion & cranberry stuffing, pigs in blankets,
Yorkshire pudding, horseradish sauce.

VEGETABLE WELLINGTON (V)
Fresh roast potatoes, braised red cabbage,
brussels sprouts, red wine jus, sage onion
& cranberry stuffing.

SEA BASS (GF)
Served with French beans, buttered baby
potatoes and Béarnaise sauce

DESSERTS

CHRISTMAS PUDDING (V)
Served with brand butter ice cream

WARM CHERRY CHOCOLATE BROWNIE (GF)
Chocolate brownie topped with vanilla ice
cream and warm morello cherry compote

WINTER BERRY CHEESECAKE
Vanilla baked cheesecake served with mulled fruit compote

LEMON TART (V)(GF)
With vanilla crème fraîche

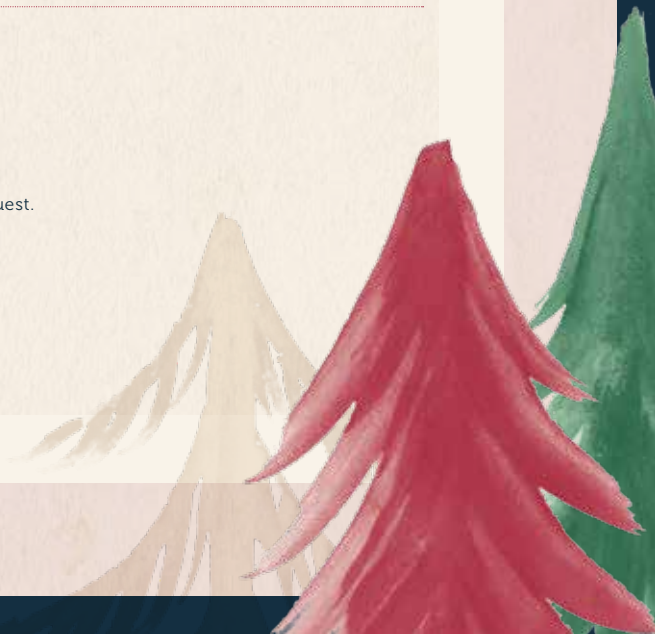
AFTER DINNER

PETIT FOURS AND YOUR CHOICE OF TEA OR COFFEE

(V) Suitable for vegetarians. (V) Suitable for vegans. (V) Can be made vegan on request.
(GF) Gluten-free. (GF) Can be made gluten-free on request.



Info correct at time of publishing. Full allergen menus available on our website or via the QR code. If you suffer from nut or other allergies, please ask your server for more information. All of our dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour, etc.) are commonly used, and we therefore cannot guarantee our dishes will be free from traces of these products. Olives may contain stones. Chicken, fish and duck dishes may contain bones. All prices include VAT at the current rate. All weights provided are average weight before cooking.



CHILDREN'S CHRISTMAS DAY MENU

3 Courses for £39.95 per person

STARTERS

GARLIC BAGUETTE (V)

BAGUETTE AND CRUDITÉS (V) (GF) (GO)
With garlic butter

MAINS

ROAST TURKEY

Fresh roast potatoes, honey roasted parsnips, braised red cabbage, brussels sprouts, red wine jus, sage onion & cranberry stuffing, pigs in blankets, Yorkshire pudding, cranberry sauce.

ROAST SIRLOIN OF BEEF

Fresh roast potatoes, honey roasted parsnips, braised red cabbage, brussels sprouts, red wine jus, sage onion & cranberry stuffing, pigs in blankets, Yorkshire pudding, horseradish sauce.

CHICKEN CRUNCHIES

Served with peas, sweetcorn and fries

CRISPY FISH GOUJONS

Served with peas, sweetcorn and fries

MACARONI TOMATO (VE) (GF)

Macaroni pasta in a tomato sauce

DESSERTS

ICE CREAM & SORBET (V) (VE) (GF)

Choose two scoops. Ask for our full list of today's flavours!

CHOCOLATE BROWNIE (V) (GF)

With vanilla ice cream



(V) Suitable for vegetarians. (VE) Suitable for vegans. (GF) Gluten-free. (GO) Can be made gluten-free on request.

This menu is available for Kids (up to 12 years). Info correct at time of publishing. Full allergen menus available on our website or via the QR code. If you suffer from nut or other allergies, please ask your server for more information. All of our dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour, etc.) are commonly used, and we therefore cannot guarantee our dishes will be free from traces of these products. Olives may contain stones. Chicken, fish and duck dishes may contain bones. All prices include VAT at the current rate. All weights provided are average weight before cooking.