

# Christmas Day Menu

## Starters

**Lightly Smoked Celeriac Veloute (V)**  
With shredded apple and a stilton rarebit

**Norwegian Prawn and Crayfish Cocktail**

**Duck Liver and Gin Parfait**  
With toasted brioche, peppered lambs leaf and watercress salad  
with spiced plum chutney

## Mains

**Traditional Roast Turkey and Ham**  
Bacon wrapped chipolatas, sage and onion stuffing, goose fat roasted potatoes,  
honey roast parsnips and a roast turkey gravy. Served with cranberry sauce

**Roast Topside of Beef**  
Homemade Yorkshire puddings, goose fat roasted potatoes, honey roast  
parsnips and red wine and onion jus. Served with horseradish cream

**Grilled swordfish with a Caper Lemon Butter**  
Lyonnais potatoes, grilled baby leeks and roasted cherry tomatoes

**Butternut Squash, Parsnip, Beetroot Filo Parcel (V)**  
With rosemary roast potatoes and caramelised garlic jus

All of the dishes above are served with a melange of seasonal vegetables  
including: brussels sprouts, carrots, swede, cauliflower cheese and French beans

## Desserts

**Traditional Steamed Christmas Pudding (V)**  
Served with brandy sauce

**Pave of Chocolate 'Textures'**  
Chocolate brownie base, crisp milk chocolate praline, chocolate truffle mousse,  
cherry compote and cherry and almond ice cream

**Homemade Sherry Trifle**  
Layers of moist sponge, strawberries and velvet vanilla custard  
topped with whipped cream and shaved dark chocolate

**V - Vegetarian GF - Gluten Free**

Half portions available for children on request.

Some dishes can be adapted for dietary needs, please ask your server for further information.

We use allergens in our kitchen as part of the preparation of food.

Please advise us of any allergies, as our recipes are subject to change.

Full allergen information from items on our menu is available upon request.

Menu correct at the time of going to print, all items are subject to availability.

# Children's Christmas Day Menu

## Starters

### Melon 'Smile' (V)

With a selection of fruit and strawberry coulis

### Cream of Tomato Soup (V)

With star croutons

### Grilled Chicken

With crispy vegetables and mint yoghurt dip

## Mains

### Traditional Roast Turkey and Ham

Bacon wrapped chipolatas, sage and onion stuffing, goose fat roasted potatoes, honey roast parsnips and a roast turkey gravy. Served with cranberry sauce

### Roast Topside of Beef

Homemade Yorkshire puddings, goose fat roasted potatoes, honey roast parsnips and roast gravy

All of the dishes above are served with a melange of seasonal vegetables including: brussels sprouts, carrots, swede, French beans and cauliflower

### Cheddar Cheese Pasta Bake (V)

Broccoli, sweetcorn, spinach and courgette and pasta gratin served with garlic bread

## Desserts

### Steamed Christmas Pudding (V)

Served with custard

### Profiteroles and Vanilla Ice Cream (V)

With chocolate and toffee sauce

### Selection of Ice Creams (V, GF)

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