

Christmas Day Menu

Starters

Cream of Broccoli and Almond Soup (V, GF available, LF available, Vegan available)
With a truffled Camembert crouton

Duck Confit Terrine with Morello Cherry Compote (LF available)
Chargrilled granary bread, lambs lettuce and walnut salad

Double Baked Cheese and Chive Soufflé (V)
With a sundried tomato, olive and basil dressing

Scottish Smoked Salmon (GF available)
With a potato and shallot salad, tarragon fraîche and fresh lime, served with warm blinis

Main Courses

Traditionally Roasted British Turkey (GF available, LF available)
Bacon-wrapped chipolatas, sage and onion stuffing, goose fat roast potatoes, honey roast parsnips and roast turkey gravy. Served with cranberry sauce

Roast Sirloin of British Beef (GF available, LF available)
Served pink with homemade Yorkshire pudding, goose fat roast potatoes, a roast beef jus and served with horseradish sauce

Roasted Sweet Potato, Leek, Spinach, Cashew Nut 'Strudel' (Vegan, LF)
Rosemary roast potatoes and caramelised garlic jus

**The dishes above are served with a melange of seasonal vegetables including:
Brussels sprouts, carrots, kale, swede, cauliflower and French beans**

Roast Fillet of Seabass (GF)
Herb risotto, red wine sauce, tender stem broccoli & bacon

Desserts

Traditionally Steamed Christmas Pudding
With a rich brandy sauce

Chocolate and Coffee Delice
With a chocolate Anglaise and a coffee latte ice cream

Black Forest Profiterole Sundae
Cream filled profiteroles with warm cherry compote, warm chocolate sauce, vanilla and chocolate ice creams and whipped cream

Selection of British Cheeses (GF available)
British Blacksticks blue, double Gloucester with chives and onion, Somerset brie and Rosary ash goat's cheese served with a cherry tomato chutney and water biscuits

Freshly Brewed Coffee

Festive Chocolates

Christmas Cake

Selection of lactose free and vegan sorbets and ice cream available

V - Vegetarian LF - Lactose Free GF - Gluten Free

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 allergens, 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.

Christmas Day Menu Children

Starters

Melon Christmas Tree (V, GF, Vegan, LF)
With blueberry 'baubles' and pineapple 'tinsel'

Cream of Tomato Soup (V, GF available)
With Christmas star toasts

Grilled Chicken and Pepper Skewer (GF available, LF available)
With grilled tortilla, mint yoghurt and iceberg lettuce

Main Courses

Traditionally Roasted Turkey Breast (GF available, LF available)
Bacon-wrapped chipolatas, sage and onion stuffing, roast potatoes, honey roast parsnips, roast turkey gravy and served with cranberry sauce

Roast Sirloin of Beef (GF available, LF available)
Served pink with homemade Yorkshire pudding, roast potatoes, and a roast beef jus

Both of the dishes above are served with a melange of seasonal vegetables including; Brussel sprouts, carrots, kale, swede, cauliflower and French beans

Cauliflower Cheese and Spinach Pasta Bake (V, GF available)
With carrot, celery and cucumber sticks

Desserts

Steamed Christmas Pudding (LF available)
With custard

Selection of Ice Creams (GF available)

Selection of lactose free and vegan sorbets and ice cream available

Warm Chocolate Brownies
With whipped cream and chocolate sauce

V - Vegetarian LF - Lactose Free GF - Gluten Free

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