

Christmas Day Menu

THREE COURSES £70.00
• CHILDREN UNDER 12 £35.00 •

AVAILABLE WEDNESDAY 25TH DECEMBER • PRE-BOOKING REQUIRED

STARTERS

Prawn & Avocado Cocktail GA

Marie Rose sauce, iceberg, brown bread & butter

Chicken Liver & Brandy Parfait GA

onion marmalade, ciabatta toasts

Wild Mushroom & Chestnut Soup GAV

truffle oil, crème fraîche, brioche

Baked Camembert GAV

fig jam, walnuts, sourdough

MAINS

Traditional Christmas Dinner with all the Trimmings

FROM OUR CARVERY DECK

hand-carved roast turkey, Cumberland pigs-in-blankets,
pork & sage stuffing, roast potatoes, maple-roasted
root vegetables, Brussels sprouts, red wine gravy

Pan-fried Hake Fillet

crushed skin-on potatoes, tenderstem broccoli,
lobster & white wine sauce

Confit Duck Leg GF

potato gratin, butter green beans,
blackberry & red wine gravy

Butternut Squash, Lentil & Almond Wellington VE

roast potatoes, maple-roasted carrots,
Brussels tops, caramelised onion gravy

8oz Sirloin Steak GF

grilled tomato, roasted mushroom,
chunky chips, peppercorn sauce
£3 supplement

DESSERT

Christmas Pudding V

custard or brandy sauce

Vegan option available VE

Orange & Passion Fruit Cheesecake GFVE

blood orange sorbet

Sticky Toffee Pudding V

clotted cream, salted caramel sauce

Chocolate Fondant GAV

vanilla ice cream, oreo crumb,
fruit compote

