



CHRISTMAS DAY MENU

Four Courses

AVAILABLE MONDAY 25TH DECEMBER • PRE-BOOKING REQUIRED



Starters

Prawn Cocktail

North Atlantic prawns, Marie Rose sauce, baby gem and toasted ciabatta (650 kcal)



Cream of Mushroom Soup v

With warm ciabatta (517 kcal)

Chicken Liver & Brandy Pâté

With toasted ciabatta and chutney (526 kcal)

Baked Camembert v

Cranberry & rosemary-studded with spiced fruit chutney and crostini (592 kcal)

Mains

Traditional Christmas Dinner with all the Trimmings

Hand-carved roast turkey, Cumberland pigs-in-blankets, pork & sage stuffing, roast potatoes, maple-roasted root vegetables, Brussels sprouts and red wine gravy (813 kcal)



Slow-Roast Pork Belly GF

Dauphinoise potatoes, thyme-roasted carrots, sautéed greens and a red wine gravy (1395 kcal)

8oz Sirloin Steak (Supplement £3) GF

Grilled to your preference, with grilled tomato, roasted portobello mushroom and chunky chips (1121 kcal)

Butternut Squash, Lentil & Almond Wellington VE

With roast potatoes, maple-roasted root vegetables, Brussels sprouts and red wine gravy (1008 kcal)

Roasted Cod Loin

Crushed new potatoes, peas, lobster & white wine sauce and pea shoots (502 kcal)

Desserts

Christmas Pudding v

Custard (377 kcal) or brandy sauce (377 kcal)



Trillionaire's Tart GF VE

Chocolate pastry filled with chocolate ganache and toffee sauce served with dairy-free ice cream and raspberry coulis (537 kcal)

Sicilian Lemon & Mascarpone Cheesecake GF V

With raspberry sorbet and coulis (537 kcal)

Selection of Artisan Cheese v

Sourdough, chutney, celery and grapes (749 kcal)

To Finish

Coffee and Mince Pie v (317 kcal)

