



Christmas Day Menu

FOUR COURSES £60.95

AVAILABLE WEDNESDAY 25TH DECEMBER • PRE-BOOKING REQUIRED

..... **STARTERS**

Prawn & Avocado Cocktail

Marie Rose sauce, buttered brown bread

Baked Camembert v

caramelised onion chutney, baked bread

Carrot & Parsnip Soup v

parsnip crisps, baguette & butter

Chicken Liver & Brandy Parfait

onion marmalade, ciabatta toast

..... **MAINS**

SERVED FROM THE CARVERY

Traditional Roast Turkey & Stuffing

British Roast Beef & Yorkshire Pudding

Honey Glazed Roast Gammon

Roast Pork & Apple Sauce

Salmon en Croûte

in a spinach, butter & prawn sauce
wrapped in a pastry parcel

**Butternut Squash, Lentil
& Almond Wellington vE**

..... **DESSERT**

Classic Christmas Pudding v

served with brandy sauce

Chocolate & Orange Cluster

rich chocolate mousse, orange sauce,
topped with a profiterole

**Lemon & Mascarpone
Cheesecake GF v**

served with whipped cream

Selection of Cheeses

chutney, biscuits & grapes

..... **TO FINISH**

Freshly Brewed Coffee or Tea

and Mince Pie v





Kids Christmas Day Menu

THREE COURSES £25.95

AVAILABLE WEDNESDAY 25TH DECEMBER • PRE-BOOKING REQUIRED

..... **STARTERS**

Tomato Soup v
baguette & butter

Toasted Garlic Ciabatta v

..... **MAINS**

Kids Carvery
Vegetarian alternative available V

Tomato Pasta v
cheddar cheese with garlic ciabatta

Chicken Nuggets
served with fries and beans or peas

..... **DESSERT**

DIY Sundae
ice cream, marshmallows, jazzies & chocolate fudge sauce

Chocolate Brownie GF V
with vanilla ice cream

..... **TO FINISH**

Mince Pie v

Children Under 2 will receive a highchair
Carvery bowl and vanilla ice cream - £5.95

