



Christmas Day Menu

FIVE COURSES £80.00
• CHILDREN UNDER 12 £40.00 •

AVAILABLE WEDNESDAY 25TH DECEMBER • PRE-BOOKING REQUIRED

STARTERS

Roasted Mushroom & Chestnut Soup GAV
girolle mushrooms, sourdough,
whipped butter, crispy sage, truffle oil

Duck Liver Parfait GA
toasted focaccia, fig chutney, caper,
gherkin & watercress salad

Roasted Beetroot Salad GFVE
aged feta, red endive, candied walnuts,
red grape, balsamic reduction

Gin-cured Trout GA
celeriac & preserved lemon remoulade,
roasted hazelnut, crostini

MAINS

Roast Turkey & Bacon Roulade
roast potatoes, maple-glazed parsnips, thyme-roasted
carrots, Brussels tops, pigs-in-blankets, cranberry jus

Fillet of Halibut GF
saffron fondant potatoes, rainbow chard,
lobster sauce, chive oil

Duo of Beef GF
6oz fillet steak, mini cottage pie, roasted carrot purée,
buttered kale, red wine jus

Wild Mushroom & Pine Nut Wellington GFVE
roast potatoes, maple-glazed parsnips,
thyme-roasted carrots, Brussels tops, vegan gravy

DESSERT

Christmas Pudding V
brandy custard, brandy syrup
Vegan option available VE

Chantilly Cream Trifle VE
Maraschino cherries, custard, sponge,
fresh raspberries, jelly

Sticky Toffee Pudding V
clotted cream ice cream,
toffee sauce, honeycomb

Chocolate Fondant V
clotted cream ice cream, raspberry coulis,
hot chocolate sauce

TO FINISH

Coffee and Mince Pie V

FOR THE TABLE
Selection of Fine British Isle Cheese
water biscuits, apricot chutney