Christmas Day

Available 25th December 2023 Pre-booking required

STARTERS

🎄 BREADED BRIE BITES ⓥ
Served with dressed salad leaves
and a cranberry dip.

MUSHROOM & TARRAGON SOUP ⓥ
Served with pan-fried mushrooms topped
with chopped chives and white bloomer
bread & butter.
VEGAN OPTION AVAILABLE ⓥe

HAM HOCK & PEA TERRINE
Served with dressed salad leaves,
toasted white bloomer bread & butter
and caramelised red onion chutney.

SMOKED SALMON & PRAWNS†
Served in seafood sauce on salad leaves
with brown bloomer bread & butter.

MAINS

🎄 HAND-CARVED TURKEY
Served with roasties, seasonal veg,
cauliflower cheese, sage & onion
stuffing, two pigs in blankets,
a Yorkshire pudding and gravy.

8oz* SIRLOIN STEAK
Cooked the way you like it. Topped with
pan-fried mushrooms, crumbled Stilton®
cheese and peppercorn sauce. Served with half
a grilled tomato, chips, peas and onion rings^.

GRILLED SALMON†
Served in a chardonnay & chive sauce
with seasoned crispy potatoes
and seasonal veg.

CRANBERRY NUT ROAST Ⓝ Ⓥe
Filled with shredded root veg, cranberries,
apricots and sweet potato, topped with
a sticky cranberry glaze. Served with
seasoned crispy potatoes,
seasonal veg and gravy.

DESSERTS

🎄 BLACK FOREST ROULADE ⓥ
A chocolate buttermilk sponge layered with
smooth, creamy, white chocolate frosting
and cherry compote; covered with rich
chocolate ganache. Served with cherry
compote and vanilla flavour ice cream.

RASPBERRY TRIFLE CHEESECAKE ⓥ
Vanilla sponge topped with a baked
custard-flavoured cheesecake infused with
raspberry sauce. Topped with whipped cream and
white chocolate shavings. Served with raspberries.

CHRISTMAS PUDDING ⓥ
Served with brandy sauce.

**CHOCOLATE ORANGE
FUDGE CAKE** ⓥ
A three tiered chocolate sponge layered
with orange flavour fudge. Finished
with chocolate sauce, Belgian
chocolate and candied orange zest.
Served with vanilla flavour ice cream.
VEGAN OPTION AVAILABLE ⓥe

TO FINISH

A mince pie ⓥ or a vegan chocolate mousse torte ⓥe and a tea or coffee.

🎄 Our Festive Fave