

Christmas Day Menu

Starters

Homemade Leek and Potato Soup served with Rustic Bread

Chicken and Duck Terrine with Red Onion Chutney served with Toasted Bread

Crayfish and Avocado Stack

Caramelised Red Onion and Goat's Cheese Tart served with Rocket Salad

Lemon Sorbet

Mains

Roast Turkey served with Roast Potatoes and all the Trimmings

Roast Sirloin of Beef served with Roast Potatoes and all the Trimmings

Seared Swordfish, served with Buttered Greens, Parsley Mash and Lemon Butter sauce

Mushroom, Roasted Butternut Squash Nut Loaf served with all the trimmings

Desserts

Christmas Pudding served with Custard or Brandy sauce

Gin fizz, lime and elderflower cheesecake

Truffle torte with a drizzled profiterole

A Selection of Cheese and Biscuits

£57.95pp, under 12yrs £29.95, discretionary prices for under 2's

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering. Full allergen information is available. The allergen information available is, to the best of our knowledge correct; however this is subject to possible change between the time of advance booking and the time of dining. Please ask to see the allergen guide(s) at the time of your visit to check if there have been any changes that may affect you.

Christmas Fayre & Boxing day menu

Starters

Butternut Squash, Sweet Potato and Butterbean Soup served with Rustic Bread

Wild Boar Pâté served with Toasted Bread

Paprika Dusted Whitebait with Crispy Rocket and Tartare sauce

Caprese Salad served with Rocket and Balsamic Dressing

Mains

Roast Turkey served with Roast Potatoes and all the Trimmings

Roast topside of beef served with a chasseur sauce

Mixed Breaded Seafood, served with Chips and Green Vegetables

Winter Vegetable Pie with a Puff Pastry Lid served with all the trimmings

Desserts

Christmas pudding served with Custard or Brandy Sauce

Peach bellini cheesecake

Profiteroles served with Chocolate sauce

Ginger, pear and salted caramel sponge with custard

£19.95 - 3 course lunch, £21.95 - 3 course dinner

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