

Christmas Day MENU

STARTERS

£55^{95*}

WILD MUSHROOM SOUP *

Finished with sautéed mushrooms & truffle oil, served with sourdough bread

CHICKEN TERRINE*

Chicken, apricot & pancetta terrine with pickles and crostini

BAKED BABY CAMEMBERT *

With honey, thyme & crostini

SMOKED SALMON

With shredded beetroot & chive crème fraiche

MAINS

SUCCULENT BRITISH TURKEY*

Served with pigs in blankets, sage & onion stuffing, crispy roast potatoes, herb roasted carrots & parsnips, buttered sprouts and red wine gravy

*This dish can be served **GLUTEN FREE** without sausage and stuffing but extra potato and veg

BUTTERNUT SQUASH & LENTIL FILO PARCEL

Cumin spiced butternut squash with mixed lentils in a pastry served with crispy roast potatoes, herb roasted carrots & parsnips, sprouts and red wine gravy

CHARGRILLED SWORDFISH

In a lemon & basil marinade, served with corn & pepper rice and a fennel salad

SLOW COOKED SHORT RIB

Served with crispy roast potatoes, herb roasted carrots & parsnips, sprouts and red wine gravy

DESSERTS

BISCOFF DESSERT BAR

Biscuit & baked mousse dessert bar with orange segments in maple syrup

CHRISTMAS PUDDING

with mince pie ice cream

GIN & ELDERFLOWER CHEESECAKE

with Chantilly cream




CHEESE BOARD

Mature Cheddar, red Leicester, blue Stilton & Camembert with crackers, onion chutney, apple & celery

TO FINISH

COFFEE & MINCE PIES

CHILDREN (UNDER 12) £25, EITHER ½ PORTIONS OF THE DISHES ABOVE OR ORDER FROM OUR CHILDREN'S MENU

 VEGETARIAN DISHES  VEGAN DISHES  GLUTEN FREE DISHES

*GF OPTION AVAILABLE - Please ask for details

Some dishes may contain or have traces of nuts or dairy. Please ask a team member for our list of allergens.

*We require a 50% deposit to secure bookings.

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO THE BILL FOR GROUPS OF 6+.
100% of all tips go to the team.