

# CHRISTMAS DAY

AVAILABLE  
25TH DECEMBER

**3 courses £80**  
Coffee & petit fours to finish

**PRE-BOOKED ARRIVAL DRINKS AVAILABLE**  
Check out our drinks packages!



## TO START

**Crusty rolls & butter for the table**

## STARTERS

### Winter minestrone with orzo

Hearty soup with lentils, parsnip, spinach, celeriac, carrot, swede and orzo **VE**

### Ham hock & piccalilli bon bons

panko coated ham hock terrine and piccalilli with mustard mayo & diced gherkin

### Zesty chimichurri skewered prawns

chargrilled lime, rocket & mixed leaves

### Rosemary baked Camembert

warm toasted bread & cranberry sauce **V • GFO**

## MAINS

### Roasted turkey & all the trimmings

crispy roast potatoes, maple roasted carrots & parsnips, braised red cabbage, Brussels sprouts, pigs in blankets, cranberry sage & onion stuffing and rich gravy **GFO**

### Sweet potato, chestnut & cranberry loaf

vegan loaf with sage, onion & cranberry stuffing, roast potatoes, roast carrot & parsnips, red cabbage and Brussels sprouts **GF • VE**

### Chargrilled ribeye steak

roasted Hassleback potatoes, rocket salad and salsa verde **GFO**

### Roasted Atlantic salmon

served with salsa verde, sautéed crushed new potatoes & Brussels sprouts **GF**

Served medium (medium well available on request)

## DESSERTS

### Christmas pudding

with brandy sauce **GF**

### Salted caramel tiramisu cheesecake

mascarpone cheesecake, with salted caramel, coffee-soaked chocolate sponge and rich cream dusted with cocoa powder.

### Black Forest fondant

a rich chocolate sponge filled with kirsch black cherries & smooth chocolate ganache. Served with vanilla ice cream

### Vegan banoffee caramel stack

biscuit base topped with a rich, banana caramel and topped with a banana and caramel cream **VE**

## TO FINISH

**Freshly ground coffee & petit fours**

## CHILDREN (UNDER 12)

Either ½ portions of the dishes above or order from our children's menu



### **V** VEGETARIAN DISHES **VE** VEGAN DISHES **GF** NO-GLUTEN CONTAINING DISHES

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

Our kitchen is an environment where gluten containing ingredients and other allergens are used. Whilst every care is taken during the preparation of your food, we cannot guarantee that NO cross contamination has occurred or that your food is completely free from traces of any of the allergens that may be present in our kitchen. **Scan the QR code for allergen info.**

A discretionary service charge of 12.5% will be added to your bill. 100% of all tips go to the team. \*We require a 50% deposit to secure booking. PB3