

# CHRISTMAS DAY

AVAILABLE 25<sup>TH</sup> DECEMBER



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

## STARTERS

**Wild mushroom soup with sour cream & thyme**, toasted focaccia **V**

Vegan option available on request

**Chimichurri grilled prawns**, sour cream dip and rocket salad

**Rosemary baked Camembert**, warm toasted focaccia and cranberry sauce **V**

**Sticky glazed pork belly bites**, rocket salad, sesame seeds and Korean Sauce

## MAINS

**Roasted turkey & all the trimmings**, crispy roast potatoes, carrots & parsnips, braised red cabbage, Brussels sprouts, pigs in blankets, sage & onion stuffing and rich gravy

**10oz ribeye steak**, peppercorn sauce, garlic & herb roasted Hasselback potatoes and rocket salad

Served medium (medium well available on request)

**Sage & onion Quorn roast**, crispy roast potatoes, carrots & parsnips, beer roasted sweet onion, braised red cabbage, Brussels sprouts, sage & onion stuffing and rich gravy **VE**

**Roasted butternut & brie tart**, roasted butternut squash in a creamy Cheddar & Brie sauce laced with truffle and sweet beetroot chutney. Served with braised red cabbage, garlic sautéed kale, Brussels sprouts and pine nuts **V • GF**

**Salmon & prawn gratin**, oven baked in a rich & creamy sauce, served with pan fried seasonal vegetables

## DESSERTS Vegan option available on request

**Sticky toffee Christmas pudding**, brandy sauce

**Blackberry & Prosecco cheesecake**, wild berry compote

**Belgian chocolate fondant**, vanilla ice cream and wild berry compote

**Cheese & biscuits**, mature Cheddar, Stilton, and Camembert with grapes, celery & real ale chutney

## 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 10% will be added to your bill. 100% of all tips go to the team. \*We require a 50% deposit to secure booking. Adults need around 2000kcal per day.