

CHRISTMAS DAY

AVAILABLE
25TH DECEMBER

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**

Zesty chimichurri skewered prawns

chargrilled lime, rocket & mixed leaves

Ham hock & piccalilli bon bons

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

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 will be added to your bill. 100% of all tips go to the team. *We require a 50% deposit to secure booking.