

Christmas Day

Adults £64.95 / Under 12s £24.95 / Under 5s £9.95

Served 12pm-2.30pm

Booking is required with £10 deposit per person - Balance is due 1 month before meal

Starters

Prawn & Avocado Cocktail
With crisp iceberg lettuce & buttered brown bread

Confit Pigs Cheek
With black pudding croquettes, apple & vanilla puree and popcorn crackling

Spiced Parsnip Soup
Served with garlic croutons and finished with cream

Duo of Melon (GF)
Served with a pomegranate, mint and mango salsa and a raspberry sorbet

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Champagne Sorbet

Mains

Roasted Sirloin
Served with fondant potato, Yorkshire pudding, cranberry & chestnut stuffing, sticky red cabbage and a rich Jus

Roast Turkey
Served with fondant potato, Yorkshire pudding, Cranberry & chestnut stuffing, Pigs in blankets, honey roasted root vegetables and a rich Jus

Dijon and Rosemary Crusted Rack of Lamb
Served with fondant potato, Yorkshire pudding, cranberry and chestnut stuffing, Honey roasted root vegetables and a rich Jus

Chargrilled Swordfish Steak
Citrus marinated swordfish served with celeriac puree, baby kale and a pomegranate reduction

Wild Mushroom, Grilled Asparagus and Black Truffle Risotto (V)
With a parmesan tuille

Desserts

Traditional Christmas Pudding
Served with brandy sauce and fresh red currants

Ginger Ice Cream Bombes
Gingerbread biscuit topped with vanilla ice cream and candied stem ginger

Cinnamon Spiced Apple Panacotta
Served with a cinnamon shortbread biscuit

Baileys Tiramisu Trifle
Coffee soaked lady fingers layered with Bailey's mascarpone, dark chocolate and fresh chantilly cream

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Cheeseboard

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Tea & Coffee with mince pies