CHRISTMAS DAY MENU



STARTERS

BROCCOLI AND CHEDDAR SOUP (V)

Topped with a Mustard Rarebit Croûton

PRAWN & CRAYFISH COCKTAIL (+)

Cold Water Prawns, Crayfish Tails and a Crispy Coated King Prawn, in a Baby Gem Cup with a Tomato & Avocado Salsa with Seafood Sauce

DUCK & GREEN PEPPERCORN TERRINE (*)

Served with Multi-Grain Farmhouse Toast and a Mulled Wine Chutney

CHEESE SOUFFLÉ (V)

Blacksticks[™] Blue Cheese and Walnut Soufflé served with Dressed Salad and Sticky Fig Chutney

MAINS

ROAST TURKEY

Farm Assured Turkey Breast with Pig in Blanket and Sage & Onion stuffing

CUMIN, BUTTERNUT & LENTIL WELLINGTON (V)

Butternut Squash with Mixed Lentils in a Filo Parcel topped with Tamarind Relish

SLOW COOKED RIB OF BEEF

Jacobs Ladder Rib of Beef with a Creamy Cranberry and Peppercorn Sauce CONFIT DUCK LEG

Slow Cooked Duck Leg with a Morello Cherry Sauce

SICILIAN COD LOIN (+)

MSC[™] Skinless Cod Loin topped with Sicilian Red Pesto and served with a Creamy Red Pesto Sauce

All Christmas Day mains served with Roast Potatoes, Mashed Potatoes, Honey Glazed Parsnips, Red Cabbage, Carrots & Sprouts

DESSERTS

CHRISTMAS PUDDING (*) (v)

Individual Christmas Pudding served with Brandy Butter Ice Cream

INDIVIDUAL CHEESE BOARD (V)

Isle of Man Vintage Cheddar, Belton Farm Red Leicester, Cropwell Bishop Blue Stilton, White Stilton with Mango & Ginger, with Biscuits, Grapes & a Sticky Fig Chutney

CHOCOLATE & ORANGE TART (V)

Chocolate Brownie Base with Chocolate and Orange Filling served with Orange Sorbet

HAZELNUT CRÈME BRÛLÉE PYRAMID (V)

Hazelnut Base topped with a Crème Brûlée and Chocolate Mousse served with Caramel Sauce & Whipped Cream

TO FINISH, COFFEE AND MINCE PIES

CHILDREN'S MENU

STARTERS Carrot & Coriander Soup

Cheesy Garlic Bread Southern Fried Chicken Goujons MAINS Roast Turkey Macaroni Cheese Beef Burger

DESSERTS

£14.95

Christmas Pudding Oreo Ice Cream Sandwich Chocolate Brownie

CHRISTMAS DAY MENU BOOKING FORM

Please indicate the total number of people for each meal in the boxes below

ADULT'S MENU		Adult
Starters	Broccoli and Cheddar Soup	
	Prawn and Crayfish Cocktail	
	Duck and Green Peppercorn Terrine	
	Cheese Soufflé	
Mains	Roast Turkey	
	Slow Cooked Rib of Beef	
	Confit Duck Leg	
	Cumin, Butternut and Lentil Wellington	
	Sicilian Cod Loin	
Desserts	Christmas Pudding	
	Chocolate & Orange Tart	
	Individual Cheese Board	
	Hazelnut Crème Brûlée Pyramid	
	Coffee & Mince Pies	

CHILDREN'S MENU

		Child
Starters	Carrot and Coriander Soup	
	Cheesy Garlic Bread	
	Southern Fried Chicken Goujons	
Mains	Roast Turkey	
	Macaroni Cheese	
	Beef Burger	
Desserts	Christmas Pudding	
	Oreo Ice Cream Sandwich	
	Chocolate Brownie	

Child

Name:

Tel no:

T&Cs: 1. The deposit is not refundable. 2. Bookings are valid for dining from this menu only. 3. Prices include VAT. 4. We reserve the right to refuse the sale of alcohol. 5. All alcoholic drinks are for the consumption of over 18's only. 6. We operate a Challenge 25 policy – anyone who appears to be 25 years old or younger will be asked to provide identification when purchasing or consuming alcohol on the premises. Anyone unable to provide identification will not be served.

Please be aware that all our dishes are prepared in a kitchen where nuts and gluten are present as well as other allergens. We cannot guarantee that any food item is completely free from allergens, due to the risk of cross contamination. Full allergen information is available – please ask a member of the team. Our menu descriptors do not include all ingredients. Whilst we take care to preserve the integrity of our vegetarian, gluten and nut free products, we must advise that these are handled in a multi-use kitchen environment. All weights are approximate prior to cooking. Photography is for illustrative purposes only. Prices shown include VAT at the current rate. The scampi is made from more than one whole tail. (v) Suitable for vegetarians (*) Contains Alcohol (+) Small bones or shell maybe present.