

Christmas day menu

ADULTS 3 COURSE: £79.95

CHILD 3 COURSE: £35.95

STARTERS

Beef carpaccio served on a bed of rocket salad with Parmesan shavings toasted focaccia bread and cherry tomatoes

Smoked salmon roulade with cream cheese, dill and cucumber served on a bed of mixed salad with toasted focaccia bread and sun dried tomatoes

*Portobello flat mushrooms with goats cheese served on mixed salad leaves and finished with sun dried tomatoes and a reduced balsamic vinegar - **V***

*Peri peri or plain vegetable skewers served on Italian risotto with salad and balsamic vinegar - **V/Ve***

*Carrot and coriander soup served with bread roll and butter - **V/Ve***

MAINS COURSE

Roast turkey, pigs in blankets, Brussel sprouts cooked in smoked pancetta, slow cooked red cabbage, apricot stuffing, roast potatoes, parsnips, Yorkshire pudding with vegetables and gravy

Pan fried sea bass, new potatoes, creamy champagne sauce with grilled king prawns and vegetables

Fillet of beef wellington with gratin dauphinois, port jus and vegetables

*Butternut squash stuffed with spinach and lentils served with roast potatoes and roasted veg - **V/Ve***

DESSERTS

Red berry trifle served with vanilla ice cream

Selection of cheese and biscuits served with apple, grapes, celery, red onion marmalade and butter

Sicilian lemon cheesecake served with vanilla ice cream and lemon sauce

Traditional Christmas pudding served with cointreau and brandy sauce

Apple crumble served with custard

*Apple and cinnamon crumble served with custard or sorbet - **V/Ve***

*Lemon cake with sorbet - **V/Ve***