



Christmas Day

On arrival

Mimosa cocktail

To start

Celeriac soup, truffle, maple syrup, hazelnuts, soda bread (VG) (N) (GF option)

Twice baked goat's cheese soufflé, cloudberry dressing, baby leaves (V)

King prawn and crab cocktail, gem lettuce, soda bread (GF option) (DF)

Chicken, bacon, pistachio and apricot terrine, baby leaves (GF option)

The Main Event

Turkey breast, pig in blanket, sausage and chestnut stuffing (GF) (N)

Roast Ribeye, Yorkshire pudding (GF Option)

Beetroot, red onion and feta cheese tart tatin (V) (VG option)

All of the above served with roast potatoes and seasonal vegetables

Baked sea trout, potato puree, spinach and samphire, caper and lobster butter (GF)

To follow

Christmas pudding, brandy cream (VG Option) (GF Option)

Tiramisu

Chocolate cheesecake

British cheese board, oat cakes, chutney (GF Option)

To Finish

Coffee, mini mince pies and homemade shortbread

£80 per person / £40 children up to 12 years

***We aim to cook our rib-eye to medium**

Booking and pre-order essential. Please contact us directly for availability.

We ask for £10 per head deposit upon booking with the balance due by Monday 1st December.

If you have any allergies or intolerances, please let us know so that we can advise you on suitable dishes.

GF = Dish has no gluten containing ingredients. DF = Dairy free. GF option = Gluten free bread / crackers available upon request.

VG = Vegan. VG option = This dish can be amended, please let us know when you pre-order.

