

Christmas Day

STARTERS

TOMATO & BASIL SOUP (VE)

A rich slow roasted tomato soup with basil and hints of garlic.

CHICKEN LIVER PARFAIT (*)

A smooth and luxurious chicken liver parfait, served with multi seeded toast and a mulled wine chutney.

HOT SMOKED SALMON AND PRAWN COCKTAIL (+)

An indulgent blend of hot smoked salmon flakes and succulent prawns with a horseradish Tzatziki and ciabatta rounds.

ROSEMARY & GARLIC CRUSTED BRIE (V)

French brie wedge coated in a rosemary & garlic crumb and deep fried until golden with a cranberry dip and salad garnish.

CHAMPAGNE SORBET (VE)(*)

MAINS

All Christmas day mains served with roast and mashed potatoes, carrots, red cabbage, honey roasted parsnips and Brussels sprouts.

ROAST TURKEY

Red Tractor, farm assured turkey breast, with pigs in blankets and sage & onion stuffing ball.

FEATHER BLADE OF BEEF

Slow cooked feather blade of beef in a rich peppery gravy.

CONFIT OF DUCK WITH CRANBERRY MULLED CIDER SAUCE (*) (+)

Confit duck leg with a cranberry mulled cider sauce.

SWEET POTATO, CASHEW AND APRICOT TART (VE)

Gluten free shortcrust pastry tart with a layer of apricot chutney topped with sweet potato and spinach in a creamy vegan cashew sauce finished with a mixed seed and nut topping.

SALMON IN WHITE WINE AND DILL SAUCE (*) (+)

Sweet Scottish salmon supreme dressed in a creamy white wine and dill sauce.

DESSERTS

CHRISTMAS PUDDING (*)

Individual Christmas pudding served with brandy sauce.

CLEMENTINE AND POMEGRANATE PUDDING WITH CUSTARD (V)

Clementine and orange flavoured sponge filled with a pomegranate sauce and topped with orange curd drizzle and pomegranate kernels. Served with creamy custard.

DARK CHOCOLATE DECADENCE (V) (*)

Rich dark and robust Belgian chocolate truffle with a soft centre of white chocolate, coffee, Tia Maria and whisky with fresh cream.

CHOCOLATE ORANGE TART (VE)

Chocolate brownie base topped with a chocolate filling and orange sauce, decorated with chocolate crumb served with an orange sorbet.

CHEESE & BISCUITS (V)

An individual cheese selection of Isle of Man Vintage Cheddar, Belton Farm Red Leicester, Cropwell Bishop Blue Stilton®, Shirevale White Stilton® with Mango and Ginger served with a selection of biscuits.

COFFEE & MINCE PIES

CHILDREN'S MENU

STARTERS

Tomato & basil soup (VE)
Cheesy nachos (V)
Buttered corn on the cob (V)

MAINS

Kids turkey • Beef burger • Sausages •
Birds Eye fish fingers (+) • Birds Eye chicken dippers
• Macaroni cheese (V)

DESSERT

Oreo ice cream sandwich •
Twister lolly • Individual Christmas
pudding served with custard

AVAILABLE ON THE 25TH OF DECEMBER*

DEPOSIT £10 PER PERSON. NO BOOKING CONFIRMED UNTIL A DEPOSIT IS RECEIVED. A NON-REFUNDABLE PAYMENT IN FULL AND A FOOD PRE-ORDER MUST BE PROVIDED BY SUNDAY 1ST OF DECEMBER 2019.

£48.95 PER PERSON

CHILDREN'S MENU £14.95 PER PERSON