

Christmas Day

FIVE COURSE LUNCH

A

Starters

WILD MUSHROOM SOUP (VE) (*)

A hearty soup of field and wild mushrooms, drizzled with garlic infused oil and served with warmed ciabatta.

CHICKEN LIVER PÂTÉ WITH APPLE, ALE & CHILLI CHUTNEY (*)

A smooth and luxurious chicken liver pâté served with multi seeded toast and an apple, ale and chilli chutney.

DUO OF GIN INFUSED SALMON (*) (+)

A duo of smoked salmon terrine with Galloway gin, and sloe gin cured smoked salmon served with a light lemon mayonnaise, dressed salad garnish and warm ciabatta slices.

MUSHROOM, SPINACH AND CRANBERRY TART (V)

A red onion and rosemary shortcrust pastry tart, with a mushroom, spinach & cranberry filling served with a dressed salad garnish.

CHAMPAGNE SORBET (VE) (*) A light and refreshing champagne sorbet.

Mains

ROAST TURKEY

Hand carved, British Red Tractor farm assured turkey breast, with a pig in blanket, a sage & onion stuffing ball, served with a rich gravy.

SLOW COOKED BELLY OF PORK (*)

Outdoor reared, British Red Tractor farm assured pork belly cooked slowly until tender and served with a wholegrain mustard and cider sauce.

HERB CRUSTED COD LOIN (*) (+)

Skinless and boneless MSC cod loin topped with a lemon and herb crust, served with a creamy white wine sauce.

JACOBS LADDER SHORT BEEF RIB (*) (+)

Slow cooked short beef rib with a creamy cranberry pepper sauce.

BUTTERNUT AND LENTIL WELLINGTON (VE)

Butternut squash & lentils wrapped in filo pastry, topped with paprika, onion seeds and parsley, served with a rich vegan gravy.

All mains are served with roast and mashed potatoes, carrots, red cabbage, roasted parsnips and brussel sprouts.

(Butternut Wellington served with baby potatoes instead of mashed)

Desserts

CHRISTMAS PUDDING (*)

Individual Christmas pudding served with brandy sauce.

AFTER DINNER MINT TRUFFLE TORTE (V)

Peppermint crisp mousse on a bourbon biscuit base, topped with a chocolate truffle mix and finished with an after dinner mint chocolate thin, dark chocolate shavings and sugar mint pieces.

IMPERIAL CHOCOLATE MANDARIN (V)

Chocolate mousse with chocolate hazelnut crunch, mandarin filling, chocolate velvet coating and cocoa glazing, topped with orange vermicelli, and served with an orange sorbet.

KIR ROYAL CHEESECAKE (V) (*)

Crumbly biscuit base with milk chocolate popping candy topped with a layer of blackcurrant cheesecake, a layer of prosecco flavoured cheesecake, and finished with a marbled glaze. Served with blackcurrant sorbet.

INDIVIDUAL CHEESE BOARD (V) (*)

An individual cheese selection of Isle of Man vintage cheddar, Belton Farm red Leicester, Cropwell Bishop blue Stilton®, Shiredale white Stilton® with mango & ginger, served with a selection of savoury crackers and apple, ale & chilli chutney.

COFFEE & MINCE PIE Your choice of coffee or tea with an individual shortcrust pastry mince pie

Children's Menu

STARTERS

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

MAINS

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

DESSERTS

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 Tuesday 1st of December 2020.

FIVE COURSES £44.99 PER PERSON

CHILDREN'S MENU £14.99 PER PERSON