

CHRISTMAS DAY MENU

4 COURSES - £82 PER PERSON (£41 FOR CHILDREN UNDER 11, £15 FOR CHILDREN IN HIGHCHAIRS)

BAR OPENS AT 12 NOON – FOOD SERVICE STARTS AT 12.30PM – BAR CLOSURES AT 3.30PM

£20 PER PERSON NON-REFUNDABLE DEPOSIT REQUIRED WHEN BOOKING

PRE ORDER AND FULL PAYMENT REQUIRED BY 11TH DECEMBER 2023.

ENTREES

BETROOT, CARROT & GINGER BISQUE (V) – CRUSHED WALNUTS, POPPY SEED BREAD

BOUDIN NOIR – POACHED EGG, CAVIAR, CRISPY ENDIVE SALAD AND WALNUT SALAD

PAN SEARED SCALLOPS – SMOKED BACON LARDONS, LEEKS, CREAMY CHIVE SAUCE

DUCK LIVER AND ORANGE PAREFAIT – WARM BREAD ROLL, CHRISTMAS CHUTNEY

PLATS

CLASSIC TURKEY ROAST DINNER (V*, VE*) – PIGS IN BLANKETS, STUFFING, ROAST POTATOES, MASH, VEG AND GRAVY

PORT BRAISED LAMB SHANK – CREAMY CHIVE MASH, ROASTED CARROT, BACON FRIED SPROUTS, PORT GRAVY

LOBSTER SURE & TURE – ½ LOBSTER THERMADOR, 6OZ RUMP STEAK, TRIPLE COOKED CHIPS, SALAD, GARLIC BUTTER

WILD MUSHROOM FILO BAKE (V) – FILLED WITH WILD MUSHROOMS, TRUFFLE ESSENCE, ROASTED WALNUTS & HONEY SOAKED GOATS CHEESE, SERVED WITH ROASTED VEGETABLES AND CREAMY WHITE WINE REDUCTION

DESSERTS

BLACK FOREST GATEAUX – CHERRY TEXTURES

CHRISTMAS PUDDING – MULLED BERRIES, BRANDY SAUCE

LUXURY CHEESE PLATE – HARROGATE BLUE, BRIE DE MEAUX, WENSLEYDALE WITH CRANBERRY, FROZEN PORT SOAKED FRUIT MEDLEY, BISCUITS, CHRISTMAS CHUTNEY.

RED WINE POACHED PEAR – VANILLA ICE CREAM, CINNAMON PASTRY TWISTS

If you have a food allergy, intolerance or sensitivity, please inform your server every time upon arrival before ordering any food.