



CHRISTMAS DAY MENU

3 Courses £89.95
Available 25th December only

Starters

Smoked Salmon & Crayfish Cocktail

Brandy infused Marie rose sauce - Malted bloomer

Beef and Venison Terrine

Horseradish cream - Toasted bloomer

Goat's Cheese & Roasted Beetroot Salad (v)

Rocket - Fine beans - Walnuts - Balsamic

Spiced Parsnip Soup (ve)

Parsnip Crisps - Malted Bloomer

Main Courses

Traditional Hand Carved Turkey

Served with roast potatoes, honey roast parsnips and festive vegetables and lashings of gravy

Slow Cooked Beef Featherblade

Served with Yorkshire pudding roast potatoes, honey roast parsnips, festive vegetables and red wine jus

Baked Cod Loin

Wrapped in pancetta, served with dauphinoise potatoes, lemon cream sauce and wilted greens

Sweet Potato & Red Onion Tart (V)

Served with roast potatoes, honey roast parsnips, festive vegetables and red wine jus

Desserts

Traditional Christmas Pudding

Served with lashings of brandy sauce

Chocolate Truffle Brownie Torte (VE)

With berry compote and blood orange sorbet

Festive Cheese Slate

Red Leicester, mature Cheddar, Stratford blue & Brie, with a selection of crackers, grapes, celery, and onion chutney

To Finish

Mince Pie

Please be aware that all our dishes are prepared in kitchens where nuts, gluten and other allergens are present, therefore we cannot guarantee that any item is "free from" traces of allergens. Information on our dishes is available upon request from our team. (v) suitable for vegetarians. (ve) suitable for vegans. Fish dishes may contain bones. All weights are approximate and before cooking. Poultry and shellfish dishes may contain bones and/or shell. Our menu descriptions do not list all ingredients. Some dishes may contain alcohol which is not listed on the menu. Please ask a member of the team if you are concerned about the presence of allergens in your food