



## *Christmas Day*

### **On arrival**

Mimosa cocktail

### **To Start**

Spiced parsnip and ham hock soup, ciabatta (GF option) (VG option)

Toast Skagen, seaweed caviar (Swedish prawn cocktail on toast) (GF option)

Venison carpaccio, pistachio, pickled red onion, horseradish (N) (GF) (DF option)

Wild mushroom, truffle and cheddar tart, rocket salad (V)

### **The Main Event**

Roast turkey, pig in blanket, chestnut and sausage stuffing, cranberry sauce, turkey gravy (GF) (DF)

\*Roasted beef rib-eye, Yorkshire pudding, red wine sauce, creamed horseradish

**Turkey and beef served with roast potatoes and seasonal vegetables**

Monkfish medallions, potato puree, spinach, Thermidor butter (GF)

Roasted butternut with ratatouille and goat's cheese, roast potatoes, spiced tomato sauce (V) (GF) (VG option)

### **To Follow**

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

Poached pear, vanilla ice cream, biscotti (GF option) (VG option)

Chocolate and rum pot, caramelised banana, coconut shortbread

British cheese board, dried fruit and nuts, crackers (GF option) (N)

### **To Finish**

Coffee, mini mince pies and homemade shortbread

**£70 per person / £35 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 4<sup>th</sup> 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.



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