

Christmas Day Menu

Available for Christmas day, 12 - 2pm

Enjoy a 4 course meal, For Bookings with pre orders only

Under 5s eat free Christmas Day

Please inform us of any allergens, most dishes can be made suitable for vegans.

Starters

Smoked Salmon Pâté

Smooth pâté served with a toasted ciabatta & butter

Broccoli & Stilton Soup (V)

A warming homemade soup served with a bread roll & butter

Tomato, Goats Cheese & Basil Tart (V)

A light egg, mature cheddar, mozzarella, sundried tomato & Basil filling, topped with creamy goats cheese & chive in a parsley flecked shortcrust pastry

King Prawn Cocktail

Succulent king prawns in a Marie Rose sauce on a bed of lettuce with bread & butter

Mains

All Mains are Served with Petit Pois, Cauliflower Cheese, Brussel Sprouts with Bacon, Carrots, Honey Roasted Parsnips, Sage & Herb Stuffing, Pigs in Blankets, Roast Potatoes, and our Delicious homemade gravy.

Turkey Crown

Slow roasted in lemon and thyme butter

Whole Sea Bass

Roasted with olive oil and garlic cloves

Rib Of Beef

Slow cooked in a red wine jus

Vegan Meat Loaf (Ve)

Soya mince with peppers, mushrooms, onions, herbs & spices

Desserts

Strawberry Sherry Trifle (V)

Strawberry jelly with fresh juicy strawberries on a victoria sponge, custard and topped with whipped cream and strawberry sauce

Xmas Pudding (V)

Matured for six months and steeped in cider and brandy for a moist, fruity and sticky pudding, served with brandy cream.

Baileys Cheesecake (V)

Deep filled cheesecake on a crunchy biscuit base made with Baileys liqueur and cream cheese topped with a dusting of cocoa powder, served with vanilla ice cream.

To Finish!

Your choice of Hot Drink, Port or Sherry, with Mince Pies

£80 per head

£40 for young adults

A discretionary 10% service charge is added to your bill, all service charge goes towards your server.