



# menu

## CHRISTMAS DAY

### STARTERS

BROCCOLI & STILTON SOUP

SERVED WITH WARM BREAD

WHOLE MINI CAMEMBERT

SERVED WITH TOASTED CIABATTA AND RED ONION CHUTNEY

SMOKED SALMON AND KING PRAWNS

SERVED WITH SEAFOOD SAUCE AND BREAD

LAYERED PORK & CHICKEN LIVER PATE

TOPPED WITH CRANBERRY JELLY SERVED WITH TOASTED CIABATTA

SMOTHERED MUSHROOMS

SERVED WITH STILTON & PEPPERCORN SAUCE ON A TOASTED CIABATTA

### MAINS

TRADITIONAL ROAST TURKEY

FILLET STEAK TOPPED WITH BACON & BLUE CHEESE  
OR A PEPPERCORN SAUCE

TRADITIONAL ROAST LEG OF LAMB

FILLET OF SALMON & BÉARNAISE SAUCE

CARROT & CASHEW WELLINGTON WITH  
SPICED MARMALADE

ALL MAIN COURSES ARE SERVED WITH PIGS IN BLANKETS,  
ROAST & NEW POTATOES, SAGE & ONION STUFFING,  
SEASONAL VEGETABLES AND A YORKSHIRE PUDDING.



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## DESSERT

LUXURY CHRISTMAS PUDDING

TOPPED WITH CHERRYS & SERVED WITH BRANDY SAUCE

TRIO OF MINI CHOCOLATE DESSERTS

SERVED WITH RASPBERRY COULIS & FRESH CREAM

STICKY TOFFEE CHEESECAKE

SERVED WITH TOFFEE SAUCE & ICE CREAM

PROFITEROLES

SERVED WITH HOT CHOCOLATE SAUCE & ICE CREAM

## CHILDREN'S MENU

STARTERS : HEINZ TOMATO SOUP OR HALLOUMI STICKS

MAINS: TRADITIONAL ROAST TURKEY, BEEF OR CHICKEN DINNER

DESSERT: PROFITEROLES OR WAFFLE & ICE CREAM

£50 PER ADULT

£20 PER CHILD UNDER 12

WHY NOT FINISH YOUR DAY OFF IN STYLE

ADD CHEESE AND BISCUITS PLUS COFFEE

BRIE, STILTON AND MATURE CHEDDAR CHEESES WITH  
MIXED CRACKERS AND GRAPES

ONLY £5 PER PERSON

WE CANNOT GUARANTEE THAT ANY ITEM IS ALLERGEN FREE  
DUE TO BEING PREPARED IN A KITCHEN THAT CONTAIN  
INGREDIENTS WITH ALLERGENS.