



Christmas Day Menu



STARTERS



Roast parsnip & truffle soup, truffle oil, salted parsnip crisps & focaccia bread VGA

Pan Seared Scallops with pea puree and crispy pancetta

Duck & Green Peppercorn Terrine served with Cranberry compote, baby gherkins and toasted Focaccia

Breaded brie served with green salad and warm cranberry sauce

Bloody Mary spiced prawn & Lobster cocktail on crispy iceberg lettuce with pickled celery and cheese straws.

Roast cauliflower with pine nuts, raisins and pistachio pesto VGA



MAINS



Roast turkey, sage, onion stuffing Old Spot sausage wrapped in smoked bacon, roast potatoes, honey glazed parsnip, crispy brussel sprouts and rich homemade gravy.

Pan Seared Halibut, on a bed of crispy baby potatoes & Tenderstem broccoli, served with a creamy caper & samphire butter.

Venison Steak dauphinoise potato, garlic & herb butter glazed cavolo nero, rich beef & red wine jus.

Porchetta served with chive mash crispy Brussel sprout, honey glazed parsnip and apple cider gravy

Wild Mushroom & Chestnut Gnocchi VGA



PUDDINGS

Chocolate and Orange Cake

Lemon and champagne posset, blood orange sorbet and sugared shortbread.

Sticky toffee pudding served with ice cream or custard

Traditional Christmas pudding with brandy sauce

Classic Cheese Board



Beer & Cider £80

Choose 15 bottles of our bottle Beers or Ciders

Drinks Packages

Cocktails £90

Choose 10 of our fabulous French or Porn Star Martinis

Wine & Fizz £120

Choose 4 bottles of Prosecco, House white, red or rose

Wine, Fizz & Beer/ Cider £180

2 bottles of Prosecco, 2 bottles of wine and 15 bottles beer / cider



Remember to check our Drinks packages

V Suitable for vegetarians. VGA Vegan option available. GFA Non-gluten option available. ‡ Contains alcohol..