

Christmas Day Menu

By pre-order only- orders must be confirmed and paid for by the 15th of December.
£64.95per person.

Starters

Clementine Feta & winter leaf salad drizzled with a citrus dressing

Chestnut Bacon & parsnip soup served with a rustic roll & butter

Chicken Liver Pate w Apple & Saffron Chutney served with granary bread & butter

Smoked Salmon & Beetroot served with a Vodka infused Crème Fraiche

Mains

All served with homemade roast potatoes, honey glazed parsnips, chantenay carrots, red cabbage, sautéed sprouts and pigs in blankets

Hand carved roast turkey & Gammon with chestnut stuffing

Roast Sirloin of beef and Yorkshire pudding

Homemade Beetroot & mushroom wellington

Baked seabass with a prawn and champagne sauce

Desserts

Christmas pudding served with brandy butter

Locally sourced cheese board

Coconut Custard tart topped with Roasted Pineapple served with Coconut Sorbet

Mince Pie Brownie served with cream

Clementine & Orange Liqueur cheesecake served with vanilla Ice Cream

coffee and mince pie

*All our food is sourced locally and freshly prepared on site. Full allergen information is available.
Simply ask your waiter and we will happily cater to your dietary requirements.*