

Christmas Fayre

STARTERS

Prawn & Avocado Cocktail

King prawns and smashed avocado with tomato and baby gem lettuce, served with freshly sliced white bloomer bread and butter.

Breaded Brie Wedges

Served with caramelised red onion chutney and rocket.

Butternut Squash, Carrot & Ginger Soup (v)

Served with white bloomer bread.

Oak Smoked Chicken Liver Pate

Served with toasted white bloomer bread, caramelised red onion chutney and rocket.

MAINS

Traditional Christmas Dinner

Hand-carved turkey, served with roast potatoes, carrots, honey-roasted parsnips, Brussels sprouts, sausage meat stuffing, Yorkshire pudding and rich gravy.

9oz Rib Eye Steak

Seasoned and cooked to your liking, served with roast potatoes, carrots, honey-roasted parsnips, Brussels sprouts, sausage meat stuffing and a Yorkshire pudding.

With a sauce of your choice - Peppercorn & Brandy or Beef Dripping & Merlot gravy.

Seabass Risotto

Grilled seabass fillets on top of a pea, courgette and mint risotto, topped with rocket.

Festive Beyond Burger

Beyond Meat® burger, Violife® slice and cranberry sauce in a poppy seed bun with tomato, lettuce, red onion and Texan BBQ sauce, served with rosemary sea salted oven cooked chips.

Turkey & Smoked Ham Hock Pie

In puff pastry served with roast potatoes, carrots, honey roasted parsnips, Brussels sprouts, sausage meat stuffing, Yorkshire pudding and rich gravy

DESSERTS

Traditional Christmas Pudding

A Christmas classic, served with custard.

Cheesecake with Black Cherry Compote

Served with clotted ice-cream.

Ambassador Torte

Served with vanilla and coconut vegan ice-cream and raspberry coulis.

Cheese & Biscuits

Stilton®, Croxton Manor Brie® and Cheddar with grapes, caramelised red onion chutney and a selection of biscuits.

2 Course £19.99 - 3 Course £22.99

Served from Thursday 30th November until Saturday 23rd December

£10 Non Refundable Deposit Per Person at the time of Booking

We will do our best but we cannot guarantee a specific table.