

Christmas
Day
MENU

£85.00 per head

STARTER

Tomato and Basil Soup (v) with a warm Petit Pain and salted butter.

Prawn Cocktail with iceberg lettuce, cucumber and cherry tomato with marie rose sauce and brown bread and butter.

Ham Hock and Pea terrine with caramelised onion chutney and melba toast.

Goats Cheese, tomato, basil tarlet with watercress and tomato salad.

MAIN COURSE

Roast Turkey with roast potato, mash potato, carrots, parsnips, broccoli, sprouts, red cabbage, pigs in blankets, stuffing, Yorkshire pudding and rich gravy.

Seabass fillets with creamed spinach, peas and fine green beans and buttery new potato

8oz Sirloin steak with roast potato, carrots, parsnips, sprouts, broccoli, red cabbage with Bordelaise sauce.

Butternut Squash and Lentil wellington with roast potato, mash potato, carrots, parsnips, broccoli, red cabbage, sprouts and Yorkshire Pudding.

DESSERT

Christmas Pudding with Brandy Sauce and rum and raisin Ice cream.

Cheese and Biscuits- selection of cheeses, crackers, grapes, and chutney.

luscious Lemon Cheesecake.

Profiteroles with Chocolate and caramel sauce.



Pre Order Booking Form

Name Of Booking.....
 Date of Booking.....
 Time of Booking.....
 Telephone Number.....
 Email Address.....
 How Many People in your Party.....



Name of Guest	Soup	Ham Hock Terrine	Prawn Cocktail	Goats Cheese Tarlet		Roast Turkey	Seabass	8oz Sirlion Steak	Butternut Wellington		Christmas Pudding	Lemon Cheesecake	Cheese & Biscuits	Profiteroles

Do you have any Allergies?? Please let the team know when placing your order as ingredients can change and menus dont list all ingredients. Full allergens information is available for all food and drink detailing the 14 legally declarable allergens. We can never 100% guarantee we are free from allergens due to risk from deep fat fryers.