

CHRISTMAS DAY

ADULTS £65 UNDER 14s £32 UNDER 8s £16

Sittings: 11:30am and 2:30pm

Deposit: £20pp (non-refundable)

Balance and Pre-order: By Sunday 9th December

To ensure your enjoyment, the maximum party size is 8 people.

STARTERS

Spiced sweet potato & lentil soup with chilli, coriander and toasted almonds

Ham hock and peppercorn terrine with piccalilli puree and toasted sour dough

Vegetable terrine (Ve) with spiced tomato & onion relish, grilled peppers, olives and toasted sour dough

Goats cheese brûlée with balsamic glazed tomatoes and onion baked bread

Beetroot cured salmon with toasted sour dough and chive sour cream

MAINS

All served with Herb roasted potatoes, Orange & thyme glazed carrots, Brussel sprouts with parsley & black pepper butter and Honey & wholegrain mustard roasted parsnips

Rolled turkey stuffed with sausage meat, cranberry, chestnuts and sage, wrapped in streaky bacon and served with pigs in blankets

Roasted beef sirloin with a Yorkshire pudding and red wine & beef dripping gravy

Lamb rump (served pink) with mini minted pulled lamb pie, buttered cabbage wedge, crispy shallots and a port reduction

Roasted cod loin wrapped in Parma ham served on a bed of buttered cabbage with sauce vierge and crispy samphire

Roasted vegetable tart (V) with goats cheese, toasted breadcrumbs and balsamic roasted vine tomatoes

Festive nut roast (Ve) with roasted peppers and tomatoes, Portobello mushroom and rich red wine sauce

DESSERTS

Boozy Trifle with mulled wine jelly, vanilla custard, sherry syrup and fresh berries

Orange and cinnamon Panatone bread and butter pudding with rum & raisin ice-cream and warm caramel sauce

Disaronno crème brûlée with dark cherry compote and almond biscotti

Classic Christmas pudding with brandy cream

Salted caramel chocolate torte with truffles and clotted cream

Apple & Damson lattice pie (V) served with vanilla ice-cream (Vegan on request)