

Christmas Day

Adults £69 Under 14s £36

Starters

Smoked Salmon Roulade layered with chive & lemon cream cheese, topped with king prawns and served with sourdough croutons and horseradish mayo

Duck Liver & Apricot Brandy Pâté with sticky fig chutney and baked mini loaves

Beetroot & Smoked Cheddar Arancini (V) with horseradish crème fraîche

Herb Pea Velouté with shredded ham hock and a soft-centre poached egg, served with sourdough bread

Wild Mushroom & Gouda Gratin (V*) with Parma ham shards and baked mini loaves

**(Vegetarian option available)*

Christmas Day Carvery

Your chosen main course will be served from the Carvery, where you can help yourself to a feast of festive accompaniments, including:

*Rustic Yorkshire puddings, Sage & onion salted roast potatoes,
Braised red cabbage with port, Creamy leeks with smoked
pancetta lardons, Herb roasted sweet potato, carrots and
parsnips, Camembert cauliflower and broccoli cheese,
Rosemary dauphinoise potato*

Roasted Festive Meats Ask our chef for your choice of meats including Norfolk Turkey, Honey & Mustard Gammon, Peppered Sirloin of Beef, Rosemary Glazed Lamb

Pan Fried Cod Supreme with clam, prawn and mussel chowder, fondant potato and creamy wilted spinach

Apricot & Cranberry Wellington (V) Quorn roast with chunky apricot & cranberry stuffing, encased in golden puff pastry

Desserts

Traditional Christmas Pudding served with brandy cream

Baileys Crème Brulee with handmade chocolate truffles

Winter Berry Cheesecake Zesty citrus and white chocolate cheesecake layered with tangy berries on a buttery biscuit base, served with pouring cream.

Melt in the Middle Chocolate Fondant served with Madagascan vanilla bean ice-cream and winter berry compote.

Artisan Cheese & Biscuits served with sweet fig chutney

*Please see our separate gluten free and vegan menus
This is a preview menu for Christmas Day 2022. All details are subject to change.*