



Christmas Day Menu £75

Children's menu choice £35

Glass of Prosecco

Starters

Butternut Squash & Roast Vegetable Soup V With sprinkle of roasted pumpkin seeds & warm toasted ciabatta.

Breaded Camembert Wedges V With cranberry and toasted ciabatta.

Butterfly King Prawns Marinated in herbs & garlic and pan-fried.

Duck Liver & Pork Pâté with orange, Cognac liqueur and served with toasted ciabatta and red onion marmalade.

Main Courses

Traditional Turkey Roast Served with all the trimmings – stuffing, bread sauce, chipolatas, roast potatoes, carrots, brussel sprouts, braised red cabbage and seasonal vegetables.

Fillet Rossini Prime cut of fillet steak on crispy bread, topped with chicken liver pâté, served with creamy mash and red wine gravy.

Winter Nut Roast V A thick slice of nut roast made from butternut squash, mushrooms, celery, spinach, mixed nuts and fresh herbs. Served with stuffing, bread sauce, roast potatoes, and seasonal vegetables.

Champagne Tempura Cod A prime cod fillet cooked in crisp champagne batter served with triple cooked chips.

Desserts

Traditional Christmas Pudding Served with cream or ice cream and brandy sauce.

Banoffee Sundae Crushed biscuit base, with soft, ripe banana slices, drenched in toffee sauce and topped with ice cream.

Chocolate Brownie Warm home-made chocolate brownie served with custard, cream or ice cream.

Cheese Board Selection of three local cheeses, red onion chutney and biscuits.

Tea or Coffee & Mince Pies

Available December 25th 12pm – 6pm. Deposit & pre-order required.

Gluten-free & dairy options available. A discretionary service charge of 15% will be added to your final bill.