

CHRISTMAS DAY

FIVE COURSE LUNCH

- Welcome glass of prosecco & Christmas Crackers -

Starters

BUTTERNUT & SAGE SOUP (VE)

Served with toasted ciabatta.

HALLOUMI BRUSCHETTA (V)

Grilled halloumi topped with cherry tomatoes in basil, oregano and garlic.

SMOKED SALMON

Served on a bed of rocket with dill mustard dressing and toasted ciabatta.

GARLIC KING PRAWNS

Four king prawns pan-fried with garlic butter, served with toasted ciabatta.

DUCK LIVER PÂTÉ

Served with fig jam, onion chutney and toasted ciabatta.

Palate Cleanser - Champagne Sorbet

Mains

All served with garlic & thyme roast potatoes, shaved brussel sprouts with chestnuts, roast carrots, parsnips and petit pois.

OLD BANK FESTIVE TURKEY

With cranberry stuffing, pigs in blankets and red wine jus.

TOURNEDOS ROSSINI

Fillet steak served on toasted brioche and duck liver pâté, in rich madeira sauce.

MUSHROOM WELLINGTON (VE)

Portobello mushroom, chestnut and spinach.

SEABASS WITH CREAMY CRAB & PRAWN

Grilled parsley and lemon seabass, served with creamy crab and prawn sauce.

Desserts

CHRISTMAS PUDDING

Traditional fruit pudding, with brandy butter and custard.

BAKLAVA

Pieces of rich honey cake with honey, nuts and blueberries.

CHOCOLATE SUNDAE

Brownie, ice cream, chocolate flakes and chocolate sauce.

BANOFFEE SUNDAE

Banana, ice cream, biscuit base and toffee sauce.

Sharing Cheeseboard

3 British and 1 Greek cheese served with oatcakes and onion chutney.

To Finish

MINCE PIES

With tea or coffee and complementary Christmas crackers!

£75 per person. Pre-order & deposit, please! Children's option available at £35.