



CHRISTMAS DAY SET MENU

25 DECEMBER 2021 - 12:00PM & 2:30PM

entree

- CHESTNUT SOUP -

Truffle oil, creme fraiche & toasted sourdough

- KING PRAWN & CRAYFISH COCKTAIL -

Finished in a marie rose sauce on crunchy baby gem

- CHICKEN LIVER PÂTÉ -

Festive Pâté topped with toasted walnuts, spiced cranberry & toasted sourdough

- BREADED CAMEMBERT -

Served on a bed of rocket with a spiced cranberry dipping sauce

mains

All roasts are served with caramelized carrots, braised red cabbage, garden peas, sprouts, honey roast parsnips, fluffy roast potatoes, pigs in blankets, yorkshire, cranberry chestnut stuffing & rich gravy

- ROAST TURKEY -

- BEEF TOPSIDE -

- VEGETABLE NUT ROAST -

- SEA BASS -

Served in a garlic & sage sauce with crushed baby potatoes & seasonal vegetables

dessert

Finish off your festive feast with a delicious pudding - All served with your choice of cream, custard or ice cream

- CHRISTMAS PUDDING -

- SALTED CARAMEL CHOCOLATE BROWNIE -

- APPLE TARTE TATIN -

- RASPBERRY & WHITE CHOCOLATE CHEESECAKE -

- CHOCOLATE & HAZELNUT DELICE -

69.95 PER ADULT

3 course festive feast

Includes a glass of bubbly on arrival

29.95 per child aged between 3 - 12 years old

Children under 3 years old dine free

Please contact us with regards to dietary requirements
vegan, vegetarian & gluten alternatives available