

3 Courses

ADULT
£44.99

CHILD 
(under 10 years)
£22.49

Christmas Day menu

Available 12noon - 6pm

STARTERS

WINTER PARSNIP AND APPLE SOUP

Dressed with garlic croutons & onion flakes and served with a half baguette and butter.

BREADED BRIE WITH BLACKCURRANT SAUCE

Crunchy breaded Brie served with blackcurrant sauce

DUO OF MELON WITH PROSCUITTO AND RED CHERRIES

A duo of sweet orange and honeydew melon with Prosciutto slices and red cherries in sauce. Can be served without Prosciutto for vegans, vegetarians and children.

CHICKEN AND MADEIRA PATÉ*

With toasted baguette slices, salad garnish and red onion marmalade

SMOKED SALMON AND PRAWNS

WITH SEAFOOD SAUCE

Served with a lemon wedge, crisp baby gem lettuce and brown bread & butter.

MAINS

YOUR CHOICE OF HAND CARVED ROAST FROM OUR CARVERY CHOOSE FROM: TRADITIONAL ROAST TURKEY, ROAST BEEF, MUSTARD GLAZED GAMMON AND ROAST PORK & CRACKLING 

All accompanied with Yorkshire pudding and pigs in blankets

ROASTED SALMON*

Roasted salmon fillet with a creamy white wine & tomato based seafood sauce with notes of fennel, lemon & Prosecco.
Served as plain salmon for children.

NUT ROAST# VE

A vegan root julienne of vegetables with pockets of apricot, cranberries, sage & speckles of chopped cashews topped with a mixed seed, walnut, flaked almond & cranberry granola topping.

ROASTED SQUASH, BRIE AND BEETROOT TART

Butter and tomato infused shortcrust pastry tart with a layer of sweet red onion, beetroot & balsamic chutney topped with a creamy Brie and vintage Cheddar sauce. Finished with chopped Brie cheese.

Help yourself to steamed or roasted veg, potatoes, stuffing and gravy.

PUDDINGS

CHRISTMAS PUDDING*

Made with almonds and a hint of mixed spices, this rum infused pudding is dusted with icing sugar and garnished with mint.
Served with brandy sauce or custard

CHOCOLATE & ORANGE BREAD & BUTTER PUDDING

Layers of brioche with melted chocolate, orange custard, mandarin segments and vanilla egg custard.

BAKED VANILLA CHEESECAKE

Served with baked pineapple pieces, passion fruit coulis, fluffy cream and a sprig of mint

MILLIONAIRE BROWNIE WITH RED CHERRIES

Warm chocolate brownie smothered with Dulche de Leche® and sprinkled with crushed shortbread, served with cherries in syrup, ice cream & a sprig of mint

BLACKCURRANT PROSECCO MERINGUE PIE*

A crisp brown sugar pastry case filled with a tart blackcurrant & Prosecco curd, topped with a sweet sticky meringue and served with blackcurrant sauce & vanilla ice cream

A vegan pudding option is also available

*Made with alcohol and so can't be served to children. #Cannot be served to children due to nut content. Dairy ice cream is also available for children.