

Christmas Day

MENU

ADULT
5 COURSES
£90
PER HEAD

CHILDREN
(0-12 YEARS)
£35
PER HEAD

AMUSE BOUCHE ON ARRIVAL

A delicate seasonal bite to start your Christmas Day experience.

STARTERS

Roasted Butternut Squash Velouté

Silky roasted butternut squash velouté, delicately infused with aromatic sage butter and served with a warm artisan bread roll.

Ham Hock Terrine

Pressed ham hock terrine with tender, slow-cooked ham, served with a vibrant apple and mango chutney and crisp artisan toast.

Classic Prawn Cocktail

Succulent prawns coated in a light and tangy Marie Rose sauce, nestled on crisp baby gem lettuce and accompanied by golden buttered crostini.

Duck & Orange Pâté

Smooth duck pâté delicately infused with orange, served with warm, crisp crostini.

MAIN COURSES

Traditional Roast Turkey

Succulent roast turkey served with buttered seasonal greens, roasted carrots, honey-glazed parsnips, golden duck-fat roast potatoes, pigs in blankets and Brussels sprouts, finished with a rich turkey gravy.

Roast Sirloin of Beef

Tender roast sirloin of beef served with buttered seasonal greens, honey-roast parsnips and carrots, and crisp duck-fat roast potatoes, finished with a rich red wine jus.

Honey-Glazed Gammon

Caramelised honey-glazed gammon served with buttered seasonal greens, honey-roast parsnips and carrots, and golden duck-fat roast potatoes, complemented by a smooth cider and mustard sauce.

Wild Mushroom & Chestnut Wellington

Wild mushrooms and roasted chestnuts encased in crisp, golden puff pastry, served with seasonal vegetables and roast potatoes, finished with a rich Madeira and wild mushroom jus.

Herb-Crusted Salmon

Herb-crusted salmon served with crushed potatoes and buttered samphire, accompanied by a delicate clam and prawn velouté, finished with charred lemon and fresh micro parsley.

DESSERTS

Sticky Toffee Pudding

Warm, indulgent sticky toffee pudding with a rich toffee sauce, served with smooth vanilla ice cream.

Traditional Christmas Pudding

A classic festive pudding packed with warming seasonal spices, served with a luxurious brandy sauce.

Toffee Apple Cheesecake

Creamy cheesecake layered with the comforting flavors of caramelized apple and rich toffee.

Chocolate & Cherry Decadence

A decadent chocolate pudding complemented by rich, sweet cherries for an indulgent festive finish.

Selection of Cheese & Biscuits

A carefully selected assortment of cheeses served with crisp biscuits and traditional accompaniments.

FINAL COURSE

HOT DRINKS

Freshly brewed tea or coffee to finish your Christmas Day dining experience.