

Celebrate Christmas at



**Eat, Drink and Relax with our
Festive and Christmas
Day Menu**

**TREAT YOUR LOVED ONES
GIFT VOUCHERS AVAILABLE**



Christmas Day

Adult 5 courses £90 per head
Children (0-12 years) £35 per head

Amuse bouche on arrival served as cream cheese & salmon,
parmesan puff pastry topped with parmesan twill.

STARTERS

Wild Mushroom Velouté

earthy mushrooms blended into a velvety soup,
finished with truffle butter and warm bread roll.

Duck Bonbon

breaded bonbon served with caramelised onion puree,
finished with micro coriander and candied hazelnut.

Classic Prawn Cocktail

prawns in a light, tangy Marie rose
served in a bed of crispy baby gem. With buttered crostini bread.

Ham Hock Terrine

served with a apple puree, pickled shallot, soft breaded quale egg
and a crostini with a homemade chutney.

MAINS

Roast Crown of Turkey

served with buttered greens, crushed mashed carrot & swede,
golden duck fat roast potatoes and rich turkey gravy.

Roast Sirloin of Beef

served with buttered greens, crushed carrot and swede,
duck fat roast potatoes and a red wine jus.

Honey Glazed Gammon

caramelised slice of gammon served with buttered greens, crushed carrot & swede,
duck fat roast potatoes and a smooth cider & mustard sauce.

Wild Mushroom & Spinach Wellington

served as a flaked puff pastry filled with a savoury mushroom-spinach velouté sauce.

Herb Crusted Salmon

served with crushed potatoes, buttered samphire, clams & prawns velouté sauce.
Finished with a charred lemon & micro parsley.

DESSERTS

Sticky Toffee Pudding

toffee pudding, served with a vanilla ice cream.

Traditional Christmas Pudding

spiced pudding served with a brandy sauce.

Pear & Almond Tart

a balanced tart with pear & almond served with vanilla ice cream or fresh cream.

Apple Crumble

spiced apples baked under a golden,
buttery crumble served with warm cream or vanilla ice cream.

Festive Menu

3 course £35 per head
2 course £28 per head

STARTERS

Roast Pumpkin and Sage Soup
served with a warm bread roll.

Chicken Liver Pâté
served with crostini bread and chutney.

Prawn Cocktail
served on a bed crispy gem lettuce with a Marie rose sauce and crostini bread.

Chesnut & Herb Stuffed Portobello Mushroom
served with chestnuts woodland herbs and
a garlic-shallot butter, topped with parmesan crumb.

MAINS

Herb-Crusted Crown of Turkey
sage & onion stuffing, goose fat roast potatoes, pigs in blankets,
honey glazed vegetables and a red wine and thyme jus.

Pan Seared Fillet of Salmon
served with new potatoes, buttered fine beans, and lemon and chive hollandaise.

Braised Blade of Beef
served with horseradish mash, charred tender stem broccoli,
topped with crispy shallots and a red wine jus.

Festive Gourmet Burger
8oz patty served with smoked bacon, mature cheddar, cranberry compote,
sage stuffing, baby gem and a beef tomato all in a brioche bun with Rosemary salted fries.

Festive Pizza
wood fired pizza with a San Marzano tomato sauce, turkey, stuffing and pigs in blankets
topped with mozzarella and caramelised onion.
With a side of cranberry compote.

DESSERTS

Sticky Toffee Pudding
pudding served with a toffee sauce served with vanilla ice cream.

Traditional Christmas Pudding
served with festive spices and fruits with a brandy sauce.



Festive Menu Booking Form



Deposit of 50% per person on booking, full payment by 7th December



NAME	STARTERS	MAINS	DESSERTS

Name of Party

Date of Party

Time of Party Total in Party.....

Tel No

Total £ Deposit £ Card/Cash

Email Address



It is your responsibility to inform a member of staff of any allergens or dietary requirements.
Please make the restaurant known of any allergens.

