

CHRISTMAS DAY

£60.00 PER PERSON (UNDER 12s £30.00)

STARTERS

Parsnip, Apple & Chestnut Soup (VG)
Served with crusty bread

Partridge, Wild Duck & Bacon Terrine
Fig chutney

Seafood Cocktail
Smoked mackerel, crayfish and prawns, served with a Marie Rose sauce and slow-roasted tomatoes

Warm Salad of Heritage Beets (V)
Butternut squash and sweet roasted carrots with kale, orange & shallot dressing, toasted hazelnut dukkah

MAIN COURSE

Roast Turkey
Served with all the festive trimmings

Roast Loin of Pork
Served with crackling, roast potatoes, apple cider sauce and all the trimmings

Slow-Cooked Venison
Served with parsnip mashed potato, roasted root vegetables and red wine gravy

Smoked Haddock Bubble & Squeak
Served with poached egg, wholegrain mustard cream sauce and crispy onions

Jerusalem Artichoke Risotto (VG)
With wild mushrooms and chestnuts

DESSERT

Black Forest Chocolate Mousse (VG)
Dark chocolate mousse with morello cherry compôte

Christmas Pudding (V)
Served with brandy sauce

Spiced Orange Cake
Served with plum sauce and rum & raisin ice cream

Cheese Plate (V)
Selection of cheese, served with biscuits, fruit and homemade chutney

KIDS STARTERS

Soup of the Day (V)
Served with crusty bread

Sticky Honey Pigs in Blankets
Sausages wrapped in bacon

KIDS MAIN COURSE

Roast Turkey
Served with all the festive trimmings

Fish & Chips
Thick-cut chips and peas

Macaroni Cheese (V)
With a crispy crumb topping, served with broccoli

KIDS DESSERT

Chocolate Mousse (V)
With dark chocolate shavings

Christmas Pudding (V)
Served with custard

Selection of Ice Cream (V) or **Sorbet** (VG)
Ask for flavour selection

(V) Vegetarian (VG) Vegan

If you have any special requests please speak to a member of the team. Allergen information is available upon request. Please inform us of any allergies in advance.