Christmas Day Menu

£68.95 PER PERSON

Starters

Jerusalem Artichoke & Horseradish Soup GF
Served with crispy bread

Chef's Chicken Liver Parfait
With apple chutney and sourdough toast

Pan-Fried Scallops
Served on a bed of pea puree with Chorizo

Sauteed Wild Mushrooms
Served in a garlic cream sauce on toasted brioche

Main Courses

Traditional Sage & Thyme Roasted Turkey GFA
Served with crispy roast potatoes & fresh vegetables

Roast Sirloin of Beef GFA
Served with Yorkshire pudding, crispy roast potatoes, Horseradish jus & fresh vegetables

Pan-Fried Salmon GFA
Served on a bed of tomato Velouté & served with mashed potatoes & Tenderstem broccoli

Vegetarian Nut Roast V/GFA
Served with crispy roast potatoes, fresh vegetables & chef's vegetarian gravy

Desserts

Apple & Blackberry Crumble
Served with warm, rich custard sauce

Strawberry Cheesecake
Served with mixed berry compote

Dark Chocolate Brownie
Served with local dairy ice cream

Selection of Cheese & Biscuits
Served with grapes and apple chutney

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Coffee, Tea and Mince Pies

DF = Dairy-Free | DFA = Dairy-Free Option Available | GF = Gluten-Free | GFA = Gluten-Free Option Available Option Available.
Some dishes may contain unpasteurized cheeses, traces of nuts and other allergens. Please notify us of any special dietary requirements