



# CHRISTMAS DAY MENU

25TH DECEMBER £95PP

## FIZZ AND CANOPES

Welcome festive cocktail or glass of prosecco  
Smoked salmon with rosemary ricotta and cucumber  
Prochuitio, tomato and basil bruschetta

## STARTERS

Lobster, crab and prawn cocktail, seafood sauce, baby gem  
Beetroot, apple and horseradish soup, or tomato and basil, herb dumpling  
Baked camembert, figs, honey, walnuts, artisan bread  
Ham hock terrine, piccalilli, pickled shallot, sourdough bread, rapeseed oil

## MAINS

Roast turkey and honey glazed gammon, yorkshire pudding, red wine gravy,  
pigs in blankets, sage and onion stuffing, rosemary mash and roast potatoes.  
Roast sirloin of beef, Yorkshire pudding, red wine gravy, pigs in blankets, rosemary mash and  
roast potatoes  
Minted lamb henry, rosemary and chive mash, red wine gravy  
Pan fried halibut, spinach crushed new potatoes, roasted chestnut mushrooms, asparagus tips,  
cherry tomatoes, lemon and herb drizzle.  
Butternut squash and chestnut mushroom wellington, roast potatoes

All dishes are served with bacon sprinkled sprouts, honey roasted parsnips and carrots,  
cauliflower cheese, Broccoli and red cabbage.

## DESSERT

Christmas pudding, brandy custard, apricots, dates  
Lemon posset, homemade honeycomb, shortbread  
Christmas Crumble, apples, pears and clementines, custard  
Chocolate tartlet, cream, salted caramel sauce  
Lemon meringue pie, clotted cream

(V) Vegetarian, (GF\*) Gluten Free available if requested at time of ordering (VG) Vegan

If you suffer from any allergies or dietary requirements please let us know at time of booking and we will work with our chef to cater for your needs as best as possible. Although some dishes do not contain nuts, we can not guarantee they have not come in contact with nuts or peanut traces.