

Christmas Day

Adults
4 COURSES
£68.50

Under 11's
3 COURSES
£29.50

STARTERS

Wild Mushroom & Truffle Soup 
Served with rustic Bloomer bread & butter.

Baked Goat's Cheese 
Wrapped in Parma Ham on a bed of wild rocket.
Served with caramelised red onion chutney.

Traditional Tiger Prawn Cocktail †
Succulent Tiger Prawns with a Marie Rose sauce.
Served on a bed of shredded iceberg
with Bloomer Bread & butter.

Duck & Orange Liver Pâté
Rich Duck Liver Pâté with hints of Seville
Orange. Served with caramelised red onion chutney
& French toast.

DESSERTS

Christmas Pudding 
Served warm with custard, fresh cream or
vanilla flavoured ice cream.

Strawberry Champagne Truffle 
Individual classic strawberry
& champagne Truffle. Served with fresh cream
or vanilla flavoured ice cream.

White Chocolate & Lemoncello Cheesecake 
Served with fresh cream or
vanilla flavoured ice cream.

Belgian Chocolate Fudge Cake  
Served warm with fresh cream,
vanilla flavoured ice cream or custard.

MAINS

Traditional Hand Carved Turkey
Goose fat roast potatoes, mashed potato,
Dauphinoise potatoes, glazed carrots, Brussel sprouts,
braised red cabbage, sage & onion stuffing, pig in blanket,
Yorkshire pudding & gravy.

Pan Fried Sea Bass †
Pan fried sea bass on a bed of sautéed
new potatoes & green beans. Served with a
lemon & garlic sauce, topped with
shaved parmesan and fresh parsley.

Cheese & Biscuits 
Mature smoked Cheddar, French Brie,
Stilton, Olives, Red Onion Chutney, Grapes &
Branstons Pickle with a selection of biscuits.

Mushroom, Brie, Spinach & Cranberry Wellington 
Sautéed mushrooms, cranberries & seasoned spinach with
walnuts, peanuts & almonds topped with a
Brie cheese sauce encased in a Wellington puff pastry.
Served with Goose fat roast potatoes,
mashed potato, Dauphinoise potatoes, glazed carrots,
Brussel sprouts, braised red cabbage, sage & onion stuffing,
pig in blanket, Yorkshire pudding & gravy.

Wild Scottish Venison
Grilled venison (*served pink*) with
truffle mashed potato, sautéed
Brussel sprouts & bacon, wild
mushrooms & a rich red wine gravy.

TO FINISH

Coffee & Mince Pie 

Under 11's

STARTERS

Tomato Soup 
Served with rustic Bloomer bread & butter.

Stonebaked Italian Garlic Bread 
Italian bread drizzled with garlic infused oil.

MAINS

Traditional Hand-Carved Turkey
Goose fat roast potatoes, mashed potato,
Dauphinoise potatoes, glazed carrots, Brussel sprouts,
braised red cabbage, sage & onion stuffing, pig in blanket,
Yorkshire pudding & gravy.

Stonebaked Rustic Classic Pizza 
Rustic combination of tomato sauce & creamy
Fior di Latte mozzarella, served with fries.

DESSERTS

Salted Caramel Chocolate Brownie 
Served warm with vanilla flavoured ice cream.

Ice Cream Trio 
Three scoops of your choice flavoured ice cream; Vanilla,
Strawberry, Pralines & Cream, Double Chocolate Chip,
Honeycombe, Mint Chocolate Chip, Rum & Raisin
or Salted Caramel.
Vegan option available. 