

## CHRISTMAS DAY

**£85.00 per head**

**£40.00 Children under 12**

### STARTERS

Sauté chicken livers, smoked bacon & black pudding nested on saladette, drizzled with a red wine syrup

Antipasti – selection of cured meats, cheese and olives

Roasted parsnip & honey soup, served with warm crusty bread (V)

Shell on king prawns pan fried in garlic butter

Layered game terrine of pheasant & partridge, with herbs & port, accompanied with rich grape chutney

### MIDDLE COURSE

Mango sorbet

### MAIN COURSE

Traditional succulent roast turkey served with all the festive trimmings and a red wine & port jus

Baked sea bass fillets with a creamy roasted red pepper sauce

Medallions of prime beef fillet, with a brandy & creamy peppercorn sauce

Roasted duck breast, served with a plum and calvados sauce

Stuffed Peppers – with wild rice, kidney beans, tomatoes & mushrooms (V) (VG)

***All above are served with roast potatoes and seasonal vegetables***

### DESSERT

Traditional Christmas pudding served with home-made brandy sauce

A selection of fine cheeses accompanied by apple & celery slices and an assorted selection of crackers

Fresh seasonal fruit salad, with a dollop of clotted cream

Chocolate and Amaretto cheesecake

Sticky toffee pudding served with vanilla ice cream

### AFTER DINNER

Fresh coffee served with a mince pie

#### **Terms and conditions.**

Christmas Day bookings are to be secured with a £20 deposit per person and be paid no later than Monday 16<sup>th</sup> October 2023. The remainder of the total amount is to be taken on 25<sup>th</sup> December 2023. All payments are non-refundable. All diners are to pre-order their menu choices 7 days prior to the event.