

Christmas Day Menu

25th December 2020

Adult £69.95
Children Under 12 £30.00

STARTERS

Sauté chicken livers

Served with smoked bacon & black pudding, nestled on a saladette and drizzled with a red wine syrup

Layered game terrine of pheasant & partridge

Served with a rich red wine & grape chutney and a round of toast

Roasted parsnip & honey soup

Served with warm crusty bread (V)

Antipasti

Selection of cured meats, cheese and olives

Shell on king prawns

Pan fried in garlic butter

Warm confit of duck salad

Drizzled with a honey & soy sauce reduction

MIDDLE COURSE

Raspberry Sorbet (V)

MAINS

Traditional succulent roast turkey

Served with all the festive trimmings and a red wine & port jus

Oven roasted pork belly

Served with glazed apple and parsnips

Baked sea bass fillets

On a creamy watercress sauce

Wild mushroom stroganoff

On a bed of brown rice (V)

Stuffed peppers

With wild rice, kidney beans, tomatoes and mushrooms (V)

Medallions of prime beef fillet

With a mushroom and red wine sauce

DESSERTS

Traditional Christmas pudding

Served with home-made brandy sauce

Lemon panna cotta

Accompanied with by a winter berry puree

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

Homemade chocolate orange cheesecake

Sticky toffee pudding

Served with vanilla ice cream

AFTER DINNER

Fresh coffee or tea served with a mince pie

A deposit of £20.00 per head is required to secure your reservation for Christmas Day with bookings being a maximum of 6 people per table within COVID-19 government guidelines and tier structures.

Pre-orders are required no later than a week prior to your reservation.

Please inform us when making your booking of any dietary or allergen requirements you may have.