



CHRISTMAS DAY

£95.00 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

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

Oven roasted pork belly served with glazed carrots and carrots puree

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 7^h November 2024. The remainder of the total amount is to be taken on 25th December 2024. Should there be a no show or cancellation on the day the full amount will be payable. All payments are non-refundable. All diners are to pre-order their menu choices 7 days prior to the event.