

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

Warm confit of duck salad drizzled with honey and soy sauce reduction

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

Creamy wild mushroom Stroganoff served with basmati rice (V)

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 orange cheesecake

Sticky toffee pudding served with vanilla ice cream

AFTER DINNER

Fresh coffee served with a mince pie

Terms and conditions.

A £20 deposit per person is required to secure your Christmas Day booking, payable no later than **16th November 2025**. The remaining balance will be due on **25th December 2025**. Please note that all payments are **non-refundable**. In the event of a no-show or same-day cancellation, the full amount will be charged. All guests are required to submit their menu pre-orders at least **7 days prior to the event**.