

Christmas Day

ADULTS £69.95

CHILDREN £39.95



This menu is printed on Oxygen paper, using 100% recycled pulp.
Oxygen is FSC® certified

LET'S START



WILD BOAR, VENISON, PHEASANT AND PRUNE TERRINE

With a sticky fig and date relish
and toasted sourdough

CELERIAC AND COX PIPPIN APPLE SOUP (V) (VE)

With warm sourdough

SMOKED SALMON, HERB MASCARPONE AND AVOCADO BRUSCHETTA

With an orange, ginger and
sesame dressing

STILTON, CRANBERRY AND WALNUT ARANCINI (V)

With a blueberry,
balsamic dressing

THE MAIN EVENT



TRADITIONAL ROAST TURKEY

With roast potatoes, seasonal vegetables, Yorkshire pudding, Cumberland pig in blanket, orange
and cranberry stuffing and gravy

BEEF SIRLOIN

With roast potatoes, seasonal vegetables, Yorkshire pudding and a red wine and thyme gravy

BUTTERNUT SQUASH, BEETROOT, WALNUT AND 'CHEESE' WELLINGTON (V) (VE)

With roast potatoes, seasonal vegetables and a redcurrant jus

PAN-ROASTED SALMON

On a prosecco, herb and Lodigiana Black Parmesan risotto

THE FINISH



FIG AND BLUEBERRY FRANGIPANE TART (V)

With a whip of fresh cream and a blueberry compote

CHOCOLATE AND ORANGE TART (V) (VE)

With vegan vanilla ice cream and a red berry coulis

MASCARPONE AND VANILLA CHEESECAKE (V)

With a mango and passion fruit coulis

CHEESE PLATE (V)

A selection of cheese with a plum, apple and mustard
chutney and wholegrain oat crackers

TRADITIONAL CHRISTMAS PUDDING (V)

With brandy sauce

TEA OR COFFEE

CHILDREN'S MENU

(For under 12's)



LET'S START

ROAST TOMATO AND RED PEPPER SOUP (V) (VE)

With celeriac crisps and warm sourdough

STILTON, CRANBERRY AND WALNUT ARANCINI (V)

With a blueberry, balsamic dressing

CRISPY CHICKEN BREAST GOUJONS

With a maple mayonnaise

THE MAIN EVENT

TRADITIONAL ROAST TURKEY

With roast potatoes, seasonal vegetables, Yorkshire pudding,
Cumberland pig in blanket, orange and cranberry stuffing and gravy

BEEF SIRLOIN

With roast potatoes, seasonal vegetables, Yorkshire pudding
and gravy

BUTTERNUT SQUASH, BEETROOT, WALNUT AND 'CHEESE' WELLINGTON (V) (VE)

With roast potatoes, seasonal vegetables and a redcurrant jus

THE FINISH

TRADITIONAL CHRISTMAS PUDDING (V)

With custard

SIMPLY ICE CREAM (V)

Two scoops with a wafer.
Ask a member of the team for
available choices

MASCARPONE AND VANILLA CHEESECAKE (V)

With a mango and passion fruit coulis

CHRISTMAS DAY BOOKING FORM

A deposit of £10* per person is required at the time of booking.
To finalise your booking the balance must be paid by Friday 1st December 2023.

Contact Name:.....		NAME													
Contact Number:.....															
Email:.....															
Number in Party:															
Date:.....															
Time:.....		1	2	3	4	5	6	7	8	9	10	11	12		
ADULTS MENU	STARTERS	Wild Boar, Venison, Pheasant and Prune Terrine													
		Celeriac and Cox Pippin Apple Soup (v) (ve)													
		Smoked Salmon, Herb Mascarpone and Avocado Bruschetta													
		Stilton, Cranberry and Walnut Arancini (v)													
	MAINS	Traditional Roast Turkey													
		Beef Sirloin													
		Butternut Squash, Beetroot, Walnut and 'Cheese' Wellington (v) (ve)													
		Pan-Roasted Salmon													
	DESSERTS	Fig and Blueberry Frangipane Tart (v)													
		Mascarpone and Vanilla Cheesecake (v)													
		Traditional Christmas Pudding (v)													
		Chocolate and Orange Tart (v) (ve)													
		Cheese Plate (v)													
	CHILDREN'S MENU	STARTERS	Roast Tomato and Red Pepper Soup (v) (ve)												
			Stilton, Cranberry and Walnut Arancini (v)												
Crispy Chicken Breast Goujons															
MAINS		Traditional Roast Turkey													
		Beef Sirloin													
		Butternut Squash, Beetroot, Walnut and 'Cheese' Wellington (v) (ve)													
		Traditional Christmas Pudding (v)													
DESSERTS		Simply Ice Cream (v)													
		Mascarpone and Vanilla Cheesecake (v)													

SPECIAL DIETARY REQUIREMENTS/NOTES

Please feel free to contact us if you have any special dietary requirements prior to booking.

.....