



Christmas Day

3 Course 95pp

Starters

Winter Vegetable Soup (V)

A warming blend of seasonal winter vegetables, served with toasted baguette & butter

Smoked Salmon in Cucumber Shells

Smoked salmon inside a hollow cucumber with crème fraîche, dill & capers

Courvoisier Duck Liver Pâté

Smooth duck liver pâté with caramelised onion, dressed leaves & toasted baguette

Chargrilled Lemongrass Chicken Skewers

Chargrilled chicken with crisp dressed leaves & a sweet chilli dipping sauce

Baked Brie Wheel

Warm Brie topped with cranberry sauce & crisp bacon, served with toasted sourdough & fresh apple

Main Course

Traditional Christmas Dinner

Roast turkey · Roast beef · Nut roast (V)

Served with all the usual trimmings, including cauliflower cheese, pigs in blankets, stuffing, Yorkshire pudding & rich gravy

8oz Sirloin Steak

Grilled tomato, crisp parsnips & dressed salad, with your choice of chunky chips or creamy garlic mash

Barolo Braised Lamb Shank

Slow-braised lamb shank, creamy mashed potato, seasonal winter vegetables & rich Barolo jus

Roasted Chicken

Buttered fondant potato, oyster mushrooms, crisp pancetta & truffle cream

Pan-Roasted Cod Loin

Crab & potato croquette, glazed baby leek, Champagne & chive sauce

Dessert

Christmas Pudding

Served with home-made brandy sauce

Warm chocolate orange cake

Served with Vanilla ice cream

Home-made Sticky Toffee Pudding

Served with custard

Strawberry cheesecake

Served with Vanilla ice cream

