



Christmas Day Menu

Glass of Prosecco on Arrival

STARTERS

Traditional prawn and crayfish cocktail, Marie Rose sauce (gf)
avocado, iceberg lettuce, radish, charred lemon

British beef crostini
horseradish cream, radish salad

Roast tomato & fennel soup (v) (gf on request)
home baked bread, chestnut cream

Marinated Courgette Rolls with Ricotta
toasted pine nuts, olive oil

MAIN COURSE

Traditional Roast Crown of Free-Range Turkey (gf)
apricot and cranberry stuffing, goose fat roast potatoes,
traditional festive accompaniments

Fillet Steak Rossini (gf on request)
rich chicken liver parfait, toasted brioche, wilted greens, mushroom sauce

Pan Roast Fillet of Stone Bass
velvet Parmantier potatoes, samphire, salsify, fish broth (gf)

Beetroot & Goats Cheese Tatin (v)
Parmantier potatoes, roast baby leeks, Salsa Verde

All served with a selection of seasonal vegetables

DESSERT

Traditional Christmas pudding with brandy custard (gf) (v)

Chocolate Cheesecake
caramel sauce, freeze dried raspberries

Lemon Meringue Mousse (c) (v)
layers of lemon meringue mousse between Italian meringue
laced with strawberry compote

Winter Berry Roulade
spiced sponge layered with cranberry cream

Local British cheese board
water biscuits, celery, apple, homemade chutney (gf on request)

Freshly brewed Coffee or Tea with homemade Mince Pies

ADULTS £85.00 CHILDREN £40.00