

CHRISTMAS DAY

£49.99 PER PERSON

STARTERS

NEW ENGLAND SQUASH SOUP (V)

A smooth blend of butternut squash, finished with chives and served with crisp artisan baguette and butter

SMOKED SALMON PARCEL

Cream cheese encased in smoked salmon†, accompanied with crisp cos lettuce, lemon and malted bloomer bread and butter

CHICKEN & HONEY PÂTÉ

Chicken and pork liver pâté, enriched with honey, accompanied with toasted artisan baguette and cranberry sauce

GAME PIE

Mini shortcrust pastry pie filled with tender pieces of seasonal game in a rich Merlot gravy, finished with honey sweetened crushed carrots

MAINS

STILTON GLAZED SIRLOIN STEAK

Sirloin steak cooked to your liking and topped with melted Stilton cheese. Served with roast and mashed potatoes, seasonal vegetables and finished with a peppercorn sauce

VEGETABLE WELLINGTON (V)

Roasted vegetables and nuts wrapped in puff pastry, accompanied with roast and mashed potatoes, seasonal vegetables, Yorkshire pudding and gravy

ROAST TURKEY

Slices of roast turkey accompanied with the traditional trimmings of a sage and onion stuffing ball, bacon wrapped sausage, roast and mashed potatoes, seasonal vegetables, Yorkshire pudding and gravy

HERB CRUSTED SALMON FILLET

Roast salmon† fillet topped with a herb crust, accompanied with roast and mashed potatoes, seasonal vegetables and finished with Hollandaise sauce

DESSERTS

CHOCOLATE FUDGE CAKE

Indulgent chocolate fudge cake served with a festive twist of mince pie ice-cream

CHRISTMAS PUDDING

A traditional recipe Christmas pudding served with custard

WINTER FRUIT CRUMBLE

A seasonal fruit blend topped with crunchy crumble and served with custard

WHY NOT FINISH OFF YOUR MEAL WITH A CHEESE BOARD?

Cheddar cheese, Cornish Brie and Stilton accompanied with balsamic onion confit and biscuits £6.99

PLUS COFFEE & MINCE PIE

Child portions are 60% of full meal price

