CHRISTMAS DAY MENU

To Start

Smoked Salmon Goats Cheese & Avocado Terrine

Served with lemon and sweet chilli sauce, cucumber ribbons and rustic bread

Brixworth Pâté

A local award-winning chicken liver and bacon pâté, with cranberry sauce and rustic bread

Baked King Scallops

Served with hazelnut and coriander butter, toasted sourdough bread

Fillet of Beef Carpaccio GB

Served with gremolata and dressed rocket

Tomato and Roasted Pepper Soup 🔽

Served with a Brie crouton





Refreshing lemon GF V



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All served with roasted potatoes, Brussel sprouts and honey roasted root vegetables

Traditional Roast Turkey

Sage and apple sausage meat stuffing, apricot chipolata and cranberry sauce

Fillet Rossini

Fillet of beef cooked to your liking, with wild porcini mushrooms and Madeira sauce

Pan-Roasted Duck Breast @

Dauphinoise potato and smoked bacon rosti, with red wine and cranberry sauce

Pan-Roasted Monkfish @

Wrapped in pancetta, stuffed with sage, cranberry and pine nuts

Goats Cheese, Roasted Chestnuts and Mushroom Filo Pastry Parcels V

Served with cranberry sauce

For Dessert

Panettone and Clementine

Chocolate Trifle

Rich Christmas Pudding

Served with brandy sauce

Chocolate and Roasted Fig Tart

Cheese Board

Pear and Baileys Cheesecake

Coffee & Mince Pies









CHRISTMAS DAY MENU

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Make Your Booking Now!

NEED SOME HELP? ASK ANY MEMBER OF STAFF

Complete your booking form and when you're ready talk to a member of staff. Check your order and then hand it back to us with your deposit of £30 per person.

To Start	No. Required	Wines	your Christmas Meal	Price Per Bottle	No. Required
Smoked Salmon Goats Cheese & Avocado Terrine		White	Esk Valley Sauvignon Blanc,	£25.95	
Brixworth Pâté		VVIIIC	New Zealand (13.5%)	623.93	
Baked King Scallops		Red	Cune Crianza Rioja Spain (13.5%)	£21.50	
Fillet Of Beef Carpaccio 🚳			Spain (15.570)		
Tomato and Roasted Pepper Soup [©]		Rosé	Las Ondas Pinot Noir Rosé Chile (13%)	£19.50	
Main Courses	No. Required	Prosecco	Terra Serena Prosecco Brut	£25.95	
Traditional Roast Turkey			Italy (11%)		
Fillet Rossini		Sparkling	Tattinger Brut Réserve NV, France (12%)	£55.00	
Pan-Roasted Duck Breast @			Lafleur Mallet Sauternes	£18.50	
Pan-Roasted Monkfish @		Dessert Wine	France (17.5%)	37.5cl bottle	
Goats Cheese, Roasted Chestnuts and Mushroom Filo Pastry Parcels ©		Port	Taylors LBV, Portugal (20%)	£35.95	
For Desserts	No. Required		1		
Panettone and Clementine Chocolate Trifle		Please enclose a deposit of £30 per person with your completed booking form.			
Traditional Christmas Pudding		I enclose a deposit / payment to the value of £			
Chocolate and Roasted Fig Tart					
Cheese Board		Cancellations must be made in writing with 14 days notice; failure to give such notice may result in a requirement for payment in full.			
Pear and Baileys Cheesecake					
Your Details					
Party Name		Organiser's N	Organiser's Name (delete as necessary): Mr / Mrs / Miss / Ms		
Forename	Surname	Surname			
Address					
Town / City					
County			Postcode		
Tel. No.		Email			
Date of Booking			Time		
Special Requirements			For Office Use O	Only	

Suitable for vegetarians. General Gluten Free. If you have a food allergy, please speak to our staff about the ingredients in your meal when making your order. Regrettably we cannot guarantee that any of our dishes are completely free from traces of nuts. Some fish products may contain small bones. Some menu items may contain traces of alcohol. All prices include VAT at the current rate. Gratuities are discretionary.

