

Christmas Day

ADULTS £89.95*

CHILDREN £44.95*

(UNDER 12 YEARS OLD)

STARTERS

Pan Fried Scallops (GF)
Watercress veloute, pickled
apple, pancetta shards

Salmon Gravlax
Pickled cucumber, baby
beetroot, avocado puree,
toasted bread

**Chicken &
Leek Terrine**
Spiced tomato and
apple chutney,
mushroom ketchup

Beef Carpaccio (GF)
Parmesan crisps, gremolata,
horseradish cream

Beetroot Textures (GF) (V)
Whipped goats cheese,
candied walnuts,
pear crisps

SORBET - Refreshing lemon (GF) (V)

MAIN COURSE

All served with roast potatoes, Brussel sprouts, maple glazed root vegetables.

Traditional Roast Turkey (GFA)
Sage and apple sausage meat stuffing,
bread sauce, bacon wrapped chipolatas,
yorkshire pudding and cranberry sauce

Pan Fried Duck Breast
Duck hashcake, charred hispi cabbage,
butternut squash puree, red wine
and port jus

Fillet of Beef
Slow braised beef croquette, potato gratin,
wild mushrooms, white onion puree, beef jus

Pan Fried Cod Loin (GF)
Wrapped in pancetta, cauliflower cous cous,
samphire, saffron and mussel cream sauce

Mushroom & Leek Pie (GF) (V)
Sweet potato puree, baby spinach

DESSERT

Chocolate Delice
Cherry sorbet, shortbread biscuit, chocolate crumb, cherry gel

Rich Christmas Pudding
Served with brandy sauce

Mango & Passion Fruit Roulade (GF)
Mango sorbet

Baileys Cheesecake
Hazelnut praline

Cheese Board (GFA)

COFFEE & MINCE PIES

*£15 deposit per person required.

- (V) Suitable for both vegan and vegetarians.
- (V) Suitable for vegetarians.
- (GF) Gluten free.
- (GFA) Gluten free alternative.

Christmas Day

MAKE YOUR BOOKING NOW!

NEED SOME HELP? ASK A MEMBER OF STAFF

Complete your booking form and when you're ready, talk to a member of staff.

STARTERS

NUMBER
REQUIRED

Pan Fried Scallops (GF)	
Salmon Gravlax	
Chicken & Leek Terrine	
Beef Carpaccio (GF)	
Beetroot Textures (GF) (V)	

SORBET

Refreshing lemon (GF) (V)	
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MAINS

Traditional Roast Turkey (GFA)	
Pan Fried Duck Breast	
Fillet of Beef	
Pan Fried Cod Loin (GF)	
Mushroom & Leek Pie (GF) (V)	

DESSERTS

Chocolate Delice	
Rich Christmas Pudding	
Mango & Passion fruit Roulade	
Baileys Cheesecake	
Cheese Board (GF)	

COFFEE & MINCE PIES

Coffee & Mince Pies	
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YOUR DETAILS

Party Name	Mr / Mrs / Miss / Ms
Forename	Surname
Address	
Town / City	
County	Postcode
Tel No.	Email
Date of Booking	Time

WINE

NUMBER
REQUIRED

White	Esk Valley Sauvignon Blanc £29.00 <i>N Zealand (13.5%) Intensely aromatic, bursting with passion fruit and citrus flavours</i>	
Red	Mezzacorona Merlot £24.00 <i>Italy (13%) Crisp, fruity with delightful full and ripe aroma</i>	
Rosé	Marquesa de la Cruz Old Vine Grenacha Rosé £24.00 <i>Spain (14%) Juicy and satisfying dry, good intensity of ripe dry fruit</i>	
Prosecco	Ponte Prosecco Brut £27.50 <i>Italy (11%) Crisp and dry, attractive youthful pear and banana aromas</i>	
Champagne	Taittinger Brut Réserve NV £60.00 <i>France (12%) Toasty and biscuity on nose with good weight of fruit</i>	
Dessert	Lafleur Mallet Sauternes £24.00 Half <i>France (14%) Elegant sweetness balanced by acidity</i>	
Port	Taylor's Late Bottle Vintage Reserve £39.50 • Glass £4.95 <i>Portugal (20.0%) Delightful deep prune fruit flavours</i>	

Special Requirements

Please note a £15 deposit per person is required with your completed booking form. Full payment is required by 1st December.

Please talk to a member of staff if you require assistance.

Cancellations must be made in writing with 14 days notice; failure to give such notice may result in a requirement for payment in full.

FOR OFFICE USE ONLY

Christmas day bookings require a £15 deposit per person, with the full balance due by the 1st December. Cancellations must be made in writing with 14 days notice, failure to give such information may result in a requirement for payment in full. In the event of any government imposed restrictions relating to Covid 19 which result in a cancellation of your booking a full refund will be offered. 0721.19764