

Christmas Day

ADULTS £79.95*

CHILDREN £39.95*

(UNDER 12 YEARS OLD)

STARTERS

Smoked Salmon Goats Cheese & Avocado Terrine

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

Chargrilled Tenderstem Broccoli ^{GF} ^V

Roasted beetroot and almond salad, citrus dressing

Baked King Scallops

Served with hazelnut and coriander butter, toasted sourdough bread

Fillet of Beef Carpaccio ^{GF}

Served with gremolata and dressed rocket

Spiced Parsnip Soup ^V

Served with crispy onions

SORBET - Refreshing lemon ^{GF} ^V

MAIN COURSE

All served with roasted potatoes, brussel sprouts, maple glazed root vegetables.

Traditional Roast Turkey

Sage and apple sausage meat stuffing, bacon wrapped chipolata, yorkshire pudding and cranberry sauce

Fillet Rossini

Fillet of beef, wild mushrooms, duck liver pate and brioche croton topped with madeira sauce

Pan-Roasted Duck Breast ^{GF}

Potato and smoked pancetta rosti, with red wine and cranberry sauce

Pan-Roasted Salmon Fillet ^{GF}

Root vegetable gratin, samphire, creamy dill and caper sauce

Mushroom & Leek Pie ^{GF} ^V

Sweet potato puree, baby spinach

DESSERT

Panettone & Clementine Chocolate Trifle

Rich Christmas Pudding

Belgian Chocolate & Raspberry Torte ^{GF} ^V

Baileys Cheesecake

Poached pears, caramelised sugar

Cheese Board ^{GF}

Grapes, celery, red onion chutney, biscuits

COFFEE & MINCE PIES

*£30 deposit per person required.

^V Suitable for both vegan and vegetarians.

^V Suitable for vegetarians.

^{GF} Gluten free.

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. Check your order and then hand it back to us with your deposit of £30 per person.

STARTERS

NUMBER
REQUIRED

Smoked Salmon Goats Cheese & Avocado Terrine	
Chargrilled Tenderstem Broccoli (GF) (V)	
Baked King Scallops	
Fillet of Beef Carpaccio (GF)	
Spiced Parsnip Soup (V)	

SORBET

Refreshing lemon (GF) (V)	
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MAINS

Traditional Roast Turkey	
Fillet Rossini	
Pan-Roasted Duck Breast (GF)	
Pan-Roasted Salmon Fillet (GF)	
Mushroom & Leek Pie (GF) (V)	

DESSERTS

Panettone & Clementine Chocolate Trifle	
Rich Christmas Pudding	
Belgian Chocolate & Raspberry Torte (GF) (V)	
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

Christmas day bookings require a £30 deposit per person. 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.

WINE

NUMBER
REQUIRED

White	Brampton Unoaked Chardonnay £22.95 <i>South Africa (14%) Dry, ripe fruit without the oak flavours</i>	
Red	Mezzacorona Merlot £23.50 <i>Italy (13%) Crisp, fruity with delightful full and ripe aroma</i>	
Rosé	Marquesa de la Cruz Old Vine Grenacha Rosé £23.50 <i>Spain (14%) Juicy and satisfying dry, good intensity of ripe dry fruit</i>	
Prosecco	Terra Serena Prosecco Brut £26.95 <i>Italy (11%) Crisp and dry, attractive youthful pear and banana aromas</i>	
Champagne	Taittinger Brut Réserve NV £58.95 <i>France (12%) Toasty and biscuity on nose with good weight of fruit</i>	
Dessert	Lafleur Mallet Sauternes £19.95 Half <i>France (14%) Elegant sweetness balanced by acidity</i>	
Port	Taylor's Late Bottle Vintage Reserve £36.95 Glass £4.45 <i>Portugal (20.0%) Delightful deep prune fruit flavours</i>	

Special requirements

Please enclose a deposit of £30 per person with your completed booking form.

I enclose a deposit/payment to the value of

£

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