



# Christmas Day Menu

## STARTERS

Spiced parsnip soup - *white or brown bread (V) (GF)*

Smoked salmon and prawn parcel – *brown bread (GF)*

Chicken liver and brandy pate – *brown toast*

Roasted fig and blue cheese tart – *winter leaves and balsamic dressing (GF)*

## MAINS

Traditional Roast turkey (GF)

Slow cooked fore rib of beef (GF)

Spiced root vegetable strudel (GF)

All above served with *roast potatoes, brussels sprouts, roasted carrots and parsnips*

Red snapper fillet (GF)

*Rosti potato cake and spiced bean casserole*

## To Finish

Traditional Christmas pudding (GF)

*Brandy sauce or custard*

Winter fruit strudel (GF)

*Custard*

Crème bruleé (GF)

*Short bread*

Trio of desserts

*Mini Christmas pudding, yule log and mandarin cheesecake*

British cheeseboard

Tea or coffee

(V) Vegetarian (GF) Gluten free on request

A detailed list of potential allergens in our dishes is available at the bar or on request

**£65 per person**

**£35 for children between 4 and 12**

*£10 per head deposit will be required at time of booking*