



Christmas Day Menu

STARTERS

Roasted Red Pepper & Tomato Soup - *Parmesan Twirl, Granary Bread (GF) (V)*

King Prawns on Bruschetta - *Lime & Coriander Butter*

Brussels Pate - *Red Onion Marmalade & Toast*

Pear, Fig, Walnut & Stilton Salad - *Balsamic Glaze (GF)*

MAINS

Roast Turkey

Roasted Potatoes, Yorkshire pudding, Chestnut Stuffing,
Brussel sprouts, Carrots, Honey Glazed Parsnips & Gravy **(GF)**

Slow Cooked Blade of Beef

Fondant Potato, Parsnip puree, Fine Beans & a Red Wine Jus

Salmon Fillet

Oven Baked with a Sweet Chilli Marinade, Crushed New Potatoes and Mange Tout **(GF)**

Vegetarian Wellington

Puff Pastry stuffed with Wild Mushrooms and Spinach,
Celeriac Mashed Potatoes and a Truffle Sauce **(V)**

To Finish

Traditional Christmas pudding (GF)

Brandy sauce or custard

Banoffee Pie

Crème Brûlée (gf)

Clementine Cheesecake

British cheeseboard

Tea or coffee

(V) Vegetarian (GF) Gluten free on request



£70 per person
£40 for children between 4 and 12
*£10 per head deposit will be required at
time of booking*