

Christmas Day

PRE-STARTERS

Rustic Bread Basket for Sharing (CS)

STARTERS

Dill infused Prawns & Scottish Smoked Salmon (DFS)

Lemon Zest Mayo. Rocket & Balsamic Pearls

Duck & Orange Pâté (DN) (Option Available)

Rich Duck Pâté with a zesty Orange Twist, served with Red Onion Marmalade, Baby Mixed Leaves, & Crispy Melba Toast

Cream of Parsnip Amaretto Soup (CDN) (VG/Option Available)

Garlic Spinach Puree & Herbed Croutons

MAIN COURSES

Traditional Turkey Bronze (CDEGM)

Roasted Potatoes, Pig in Blankets drizzled with Gravy, Cranberry Sauce & Yorkshire Pudding

Slow-Cooked Aged British Beef Striploin (CDEGM)

Tender Slow-cooked Beef in Madeira jus with Yorkshire Pudding, Vegetable & Herbed Potatoes

Pan Seared Seabass (DEFM)

Dauphinoise, Honey Mustard roasted Carrots & Parsnips, Cavier & Saffron Butter Sauce

Courgette, Pea, Spinach & Red Pepper Wellington (C) (VG Option Available)

Truffle Potato Purée, Caramelised Onion, Tenderstem Broccoli, Basil Tomato Sauce

DESSERTS

Traditional Christmas Plum Pudding (DN) (Option Available)

Brandy Sauce & Glazed Cherries

Pecan Pie (DEGN)

Butterscotch sauce and Cornish clotted vanilla cream

Chocolate & Coconut Tart (N) (VG/Option Available)

Fresh Berries & Belgium Chocolate Crumble

Cheese Board (CCGN)

Brie, Mature Cheddar & Blue Cheese

MINCE PIES, FESTIVE NOVELTIES, TEA & COFFEE INCLUDED

C-Celery D-Dairy E-Eggs F-Fish G-Gluten M- Mustard N-Nuts

S-Soy VG- Vegan GF-Gluten Free

Dishes may contain allergens. If you have any dietary requirements please let your server know.

