



CHRISTMAS DAY MENU

£145 PER ADULT
£70 PER CHILD AGED 6-12 YEARS

PRE-STARTERS

Rustic Bread Basket for sharing (G, S)

STARTERS

Dill infused Prawns and Scottish Smoked Salmon

Lemon Zest Mayo , Rocket and Balsamic pearls (D,F, S)

Duck & Orange Pâté

Rich duck pâté with a zesty orange twist, served with red onion marmalade, baby mixed leaves, and crispy Melba toast (D , N) (Option G Available)

Cream Of Parsnip Amaretto soup

Garlic Spinach Puree and Herbed Croutons (C, D, N) (Option VG, G Available)

MAIN COURSES

Traditional Turkey Bronze

Served with winter vegetables, roasted potatoes, pigs in blankets drizzled with gravy, cranberry sauce and Yorkshire pudding (C, D, G, M)

Slow-Cooked Aged British Beef Striploin

Tender slow-cooked beef in rich roast jus, with Yorkshire pudding, veggies, and herb potatoes. (C, D, G)

Pan Seared Seabass

Dauphinoise, honey mustard roasted carrots and parsnips, caviar and saffron butter sauce (D, F, M)

Courgette, Peas, Spinach & Red Pepper Wellington

Truffle potato puree, caramelised onion, tender stem broccoli, Basil Tomato Sauce. (G) (Option VG Available)

DESSERTS

Pecan Pie

Butterscotch sauce and Cornish clotted vanilla cream (D, E, G, N)

Cheese Board

Brie, mature cheddar and blue cheese (C, D, G, N)

Chocolate and coconut tart

Fresh berries and Belgium chocolate crumble (N) (Option VG, G Available)

Christmas Pudding

Brandy sauce and glazed cherries (D, N) (GF Available)

