

CHRISTMAS DAY

AVAILABLE 25TH DECEMBER

3 COURSES £80*
COFFEE & PETIT FOURS TO FINISH



PRE-BOOKED ARRIVAL DRINKS AVAILABLE - CHECK OUT OUR DRINKS PACKAGES!

CRUSTY ROLLS & BUTTER ON THE TABLES

STARTERS

WINTER MINESTRONE WITH ORZO VE

Hearty soup with lentils, parsnip, spinach, celeriac, carrot, swede and orzo

HAM HOCK & PICCALILLI BONS BONS

Panko coated ham hock terrine and piccalilli with mustard mayo & diced gherkin

ZESTY CHIMICHURRI SKEWERED PRAWNS

chargrilled lime, rocket & mixed leaves

ROSEMARY BAKED CAMEMBERT V GFO

Warm toasted bread & cranberry sauce

MAINS

ROASTED TURKEY & ALL THE TRIMMINGS GFO

Crispy roast potatoes, maple roasted carrots & parsnips, braised red cabbage, Brussels sprouts, pigs in blankets, cranberry sage & onion stuffing and rich gravy

ROASTED ATLANTIC SALMON GF

Served with salsa verde, sautéed crushed new potatoes & Brussels sprouts

CHARGRILLED RIBEYE STEAK GFO

Roasted Hassleback potatoes, rocket salad and salsa verde

Served medium (medium well available on request)

SWEET POTATO, CHESTNUT & CRANBERRY LOAF VE GFO

Vegan loaf with sage, onion & cranberry stuffing, roast potatoes, roast carrot & parsnips, red cabbage and Brussels sprouts

DESSERTS

CHRISTMAS PUDDING GF

brandy sauce

SALTED CARAMEL TIRAMISU CHEESECAKE

Mascarpone cheesecake, with salted caramel, coffee-soaked chocolate sponge and rich cream dusted with cocoa powder

BLACK FOREST FONDANT

A rich chocolate sponge filled with kirsch black cherries & smooth chocolate ganache.

Served with vanilla ice cream

VEGAN BANOFFEE CARAMEL STACK GF VE

Biscuit base topped with a rich, banana caramel and topped with a banana and caramel cream

TO FINISH

FRESHLY GROUND COFFEE & PETIT FOURS



SCAN FOR ALLERGEN
& CALORIE INFO

V VEGETARIAN DISHES VE VEGAN DISHES GF GFO GLUTEN-FREE DISHES/OPTION AVAILABLE

Some dishes may contain or have traces of nuts, dairy or gluten. Please ask a team member for our list of allergens. Our kitchen is an environment where gluten containing ingredients and other allergens are used. Whilst every care is taken during the preparation of your food, we cannot guarantee that NO cross contamination has occurred or that your food is completely free from traces of any of the allergens that may be present in our kitchen. Scan the QR code for allergen info. A discretionary service charge of 12.5% will be added to your bill. 100% of all tips go to the team. PB3

*We require a 50% deposit to secure booking.