



Christmas Day MENU

ADULTS £95

CHILDREN UNDER 12 £45

Available by pre-order only, due by
Wednesday 13th December.

50% deposit per person to be paid
upon booking.

**TO BOOK, CALL US ON:
01304 840 325**



A Selection Of Canapés To Be Enjoyed With A
Glass Of Fizz On Arrival

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STARTERS

Cream Of Wild Mushroom & Rosemary Soup, Truffle &
Parmesan Croutons (GFO)

Lemon & Garlic King Prawns, Sun Blushed Tomato Aioli,
Vodka Pickled Cucumber, Rocket (GF)

Duck Liver Mousse, Cranberry & Port Chutney, Ciabatta Crisps

Goats Cheese, Roasted Fig & Red Onion Tartine, Rocket,
Pomegranate Dressing (GF)

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MAINS

*All tables will receive roast potatoes, honey-glazed winter
vegetables, buttered Brussels sprouts, pigs in blankets, cranberry
& sausage meat stuffing*

Herb-Roasted Crown Of Turkey, Bread Sauce, Cranberry
Compote, Turkey Gravy (GFO)

Dry-Aged Roast Beef, Celeriac & Horseradish Puree, Chataueneuf
Du Pape Gravy (GFO)

Honey, Orange & Juniper Glazed Fillet Of Salmon, Spinach &
Shallot Puree, Prosecco Butter Sauce (GF)

Camembert, Chestnut & Cranberry Moneybags, Roasted Onion
Puree, Red Wine & Thyme Gravy (GF) (N)

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DESSERTS

Traditional Christmas Pudding, Rum Butter, Brandy Sauce (N)

Lemon Tart, Cardamom Crème Fraîche, Clementine Compote

Red Wine Poached Pear, Cinnamon Shortbread, Mince Meat,
Baileys Ice Cream (GF)

Festive Cheeseboard, Wensleydale With Cranberries, Aged Brie,
Blue Stilton, Served With Grapes, Spiced Apple Chutney,
Christmas Cake & Crackers (GFO)