



CHRISTMAS DAY MENU

KIDS MENU

£35pp

Served 12 noon - 3.30pm

Crispy mozzarella sticks with tomato elixir
Prawn cocktail
Cream of tomato soup VG
Breaded chicken goujon VGO

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Homemade fish fingers with fries and garden peas
Christmas Roasts: *All the below served with traditional trimmings*
Roast turkey with pigs in blankets
Roast 28-day aged sirloin of beef with Yorkshire pudding
Almond, cashew and puy lentil loaf with "pigs in blankets" VG

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Christmas pudding and custard VG
Selection of ice creams and sprinkles VGO
Sticky toffee pudding and ice cream
Chocolate brownie with chocolate sauce and ice cream VG

ALLERGEN INFO:

V Vegetarian, VO Vegetarian option available, VG Vegan,
VGO Vegan option available
All allergens can be seen via the QR code





CHRISTMAS DAY MENU

£87.50pp

Served 12 noon - 3.30pm

Breadbasket, dips and olives

Starters

Jerusalem artichoke and chestnut soup VG
with crusty bread

Carpaccio of fillet steak

with wild rocket, shaved parmesan and aged balsamic vinegar

Wye valley smoked salmon and jumbo prawn salad

with Marie Rose sauce and buttered brown bread

Caramelized goat's cheese VGO, V

with a walnut, pear and watercress salad

Mains

Pan seared Scottish salmon

with tenderstem broccoli, pomme Parisian and a saffron volute

Christmas Roasts: *All the below served with duck fat roasties, sprouts with pine nuts, Cointreau parsnips & carrots and sticky braised red cabbage*

Bacon wrapped turkey roulade

with pork, apricot and pistachio stuffing, pigs in blankets and Yorkshire pudding

Roast 28-day aged sirloin of beef

with homemade horseradish and Yorkshire pudding

Almond, cashew and puy lentil loaf VG

with "pigs in blankets"

Stilton and celeriac gratin V

Desserts

Christmas pudding VGO

with brandy butter and crème Anglaise

Belgian chocolate and macadamia nut brownie V

with cherries and Cornish clotted cream

Raspberry pavlova V

with chocolate shavings, toasted almonds and burnt white chocolate

A selection of ice creams and fresh berries

with a rich chocolate sauce VG

Classic cheese board

with fruit, biscuits and homemade chutney