

Christmas Day Carvery Menu

£95 PER PERSON

STARTERS

Venison & Beef Shin Terrine, toasted ciabatta, onion relish, salad leaves & pickled gherkins

Creamy Italian Burrata confit tomatoes, pesto, toasted sourdough **V**

Crab Crumpet lightly dressed crab meat, crème fraîche, avocado on toasted buttered sourdough crumpet, pea shoots, chilli dressing

Roasted Sweet Potato & Cumin Soup sourdough **VEGAN**

Coquilles St Jacques a classic dish of scallops baked in a rich white wine cheese sauce & pomme purée

A SUMPTUOUS FESTIVE CARVERY

Roast Ballotine of Turkey

Sirloin of Beef

Rosemary Roast Rack of Lamb

Chestnut Roast with Mushroom, Cranberry & Pumpkin Seeds (NGCI) **VEGAN**

With all the trimmings pigs in blankets, bacon-wrapped cranberry & chestnut stuffing balls, rosemary roast potatoes, Yorkshire pudding, parsnip mash, glazed carrots, braised red cabbage, cauliflower cheese, Brussels sprouts & chestnuts, cranberry sauce, redcurrant & mint sauce & homemade gravy

or

Salmon & King Prawn En Croute stuffed with cream cheese & spinach, rosemary roasted new potatoes, white wine & dill cream sauce & tenderstem broccoli

DESSERTS

Traditional Christmas Pudding served with vanilla ice cream, mini mince pie

Plum & Apple Crumble with 'pour your own' custard (NGCI)

Fresh Strawberry Pavlova vanilla ice cream, fresh fruits, berry coulis & fresh cream (NGCI)

Salted Caramel & Chocolate Pot Baileys cream, shortbread biscuit

Festive Mince Pie Cheesecake shortbread biscuit base with a spiced cheesecake containing brandy-soaked fruit, topped with a cream cheese frosting, Baileys cream

Raspberry & Almond Frangipane Tart, vegan vanilla ice cream, almond flakes (NGCI) **VEGAN**

Add Cheese & Biscuits £10 supplement

English Mature Cheddar, Blue Stilton & Brie served with biscuits, fruits & relish



Children's Menu

Christmas Day

3 COURSE MENU £47.50 PER PERSON
Children under 12 - includes a festive activity pack


Starters

Crispy Melty Cheese Balls sour cream dip & ketchup 

Potato Skins with cheese, grilled & served with BBQ sauce (NGCI) 

Mains

Children's Carvery with all the trimmings

Festive Burger beef burger topped with Cheddar & cherry tomato served with skin-on fries - veggie burgers available too  **VEGAN**

Desserts

Mini Strawberry Eton Mess Sundae white chocolate, vanilla ice cream, fresh strawberries, homemade meringue, strawberry sauce, fresh cream

Open Cookie Sandwich triple chocolate cookie, topped with vanilla ice cream, Oreo crumb & chocolate sauce

We require a £40 per person deposit at the time of booking. Please provide your food choices by Friday 12th December. NGCI = Non-Gluten Containing Ingredients. A full list of allergens is available on request. Please be aware that there is a small risk of contamination in our busy kitchens. A discretionary 10% service charge will be added to your bill which goes directly to our Christmas Day staff.