



Christmas Day Menu

THREE COURSES ADULTS £99 | KIDS £47.5

Enjoy our house nibbles & glass of prosecco
(or zero alcohol prosecco) on arrival

Starters

CLASSIC PRAWN COCKTAIL

Served with lettuce, diced tomatoes, cucumber and croutons

CHRISTMAS SOUP ^(VGO)

Roasted butternut squash, parmesan cheese, cream, mushrooms & chive oil

LUXURY SALMON CROSTINI

Served with cream cheese, smoked salmon, dill, lime, oil and pomegranate.

CHICKEN PATE

Served on toast with orange, mixed salad & cranberry sauce

Mains

CHRISTMAS ROAST

With roasted potatoes, pigs in blankets, mash potatoes, roasted carrots, parsnip, brussels sprouts, braised red cabbage & yorkshire pudding.

Choose from : Turkey, beef brisket, pork belly, gammon, nut roast ^(VG) or butternut squash and lentil wellington ^(VG) or trio of meats (choose any three meats)

LAMB SHANK

Served with homemade gravy, mash potatoes, asparagus & tenderstem broccoli

FESTIVE SEABASS

Pan fried fillet of seabass served on crushed dill potatoes, with asparagus, tenderstem broccoli, pomegranate, cherry tomatoes and lemon & thyme butter sauce

Desserts

SALTED CARAMEL AND CHOCOLATE PROFITEROLE ^(V)

Served with berries

FESTIVE CHEESECAKE ^(V)

Served with mixed berry puree

CHOCOLATE BROWNIE ^(V)

Served with ice cream

Kids

Starters

CHRISTMAS SOUP ^(VG)

CHICKEN GOUJONS

POTATO SKINS ^(VG)

Main

CHRISTMAS ROAST

Turkey, beef brisket, pork belly, gammon, nut roast ^(VG) or butternut squash and lentil wellington ^(VG)

BOLOGNESE PASTA

Beef, tomato sauce & parmesan cheese

Desserts

SALTED CARAMEL AND CHOCOLATE PROFITEROLE ^(V)

Served with berries

FESTIVE CHEESECAKE ^(V)

Served with mixed berry puree

CHOCOLATE BROWNIE ^(V)

Vegan ice cream also available

Please inform your server if you have an allergy or intolerance



Vegetarian



Vegan



Vegan Option