



Christmas Day Menu

Our Christmas Day Meal will be served in one sitting, starting at 1:00pm

£85ph for Adults & £55ph for Children (Under 12).

Amuse Bouche

Devilled Quails Eggs | Smoked Salmon Blinis | Beetroot Bruschetta (V) (GF)

Starters

Parsnip, Smoked Bacon & Chestnut Soup | Parsnip Crisp | Rustic Bread (GF)

Game Terrine | Sourdough Toast | Onion Chutney (GF)

Winter Root Tarte Tartan | Balsamic Glaze (V) (GF)

Smoked Salmon, King Prawn, Cray Fish Bloody Mary Cocktail | Rustic Bread (GF)

Palate Cleanser | Clementine Sorbet

Mains

Mains of Turkey and Beef are served with Christmas Trimmings, Pigs In Blankets, Roast Potatoes, Brussel Sprouts, Red Cabbage, Carrots, Roast Parsnips, Seasonal Greens, Stuffing & Yorkshire Puddings.

Hand Carved Turkey | Cranberry and Port Gravy

Roast Sirloin of Beef | Red Wine Jus

Salmon Fillet | Sautéed Potatoes | Roasted Medley of Vegetables | Roasted Garlic and White Wine Sauce (GF)

Mushroom Wellington | Sautéed Potatoes | Roasted Medley of Vegetables | Vegan Gravy (V) (GF)

Desserts

Christmas Pudding | Brandy Butter

Salted Caramel and Chocolate Mousse | Brandy Snap (VG)

Cinnamon & Bay Poached Pear | Port Syrup | Rum and Raisin Ice Cream (V)

Raspberry and Lemon Trifle (VG)

Teas and Coffee | **Homemade Mince Pie**