

CHRISTMAS DAY MENU

£80.00 PER HEAD

STARTERS

CHICKEN & BRANDY PATE WITH A TOASTED CIABATTA & RED ONION CHUTNEY ('GF)

CARAMELISED RED ONION & GOATS CHEESE TART WITH WALNUTS & BALSAMIC DRESSING

CREAMY WILD GARLIC MUSHROOMS WITH MOP UP BREAD & TRUFFLE OIL ('GF/'DF/'VE)

KING PRAWN BOATS (GF/DF)

ICEBERG LETTUCE FILLED WITH CUCUMBER & KING PRAWNS IN A MARIE ROSE SAUCE

BRIE WEDGES (VG)

WITH A CHRISTMAS CHUTNEY

MAIN COURSES

ROAST TURKEY & PORK ('GF/DF)

ROASTED POTATOES, CARROT CRUSH, HONEY ROASTED PARSNIPS, SPROUTS WITH PANCETTA, BUTTERED GREENS, PIGS IN BLANKETS, CHESTNUT, SAGE & ONION STUFFING, CRACKLING, GRAVY & A SIDE OF CAULIFLOWER CHEESE.

NUTLESS NUT ROAST (DF)

ROAST POTATOES, CARROT CRUSH, ROASTED PARSNIPS, SPROUTS, GREENS, GRAVY & A BOWL OF CAULIFLOWER CHEESE (GF)

SALMON EN CROUTE

WITH SAUTED MUSHROOMS, CARROTS, NEW POTATOES & A DILL CREAM

BRAISED BEEF (GF/DF)

IN A RICH GUINNESS GRAVY WITH MUSTARD MASH & HONEY ROASTED PARSNIPS

BUTTERNUT SQUASH, LENTIL & ALMOND WELLINGTON (VE)

ROAST POTATOES, CARROT CRUSH, ROASTED PARSNIPS, SPROUTS, GREENS, GRAVY



DESSERTS

RASPBERRY & CHOCOLATE TORT (VE)
WITH FRESH RASPBERRIES & RASPBERRY ROLLED
HONEYCOMB ICE CREAM & POURING CREAM

CHRISTMAS PUDDING (VG/*GF)
WITH WARM BRANDY CREAM

BISCOFF CHEESECAKE (GF/VE)
WITH WARM CARAMEL SAUCE

TIA MARIA SUNDAE (GF)
MOCHA BEAN, HAZELNUT & VANILLA ICE CREAM, TOASTED
NUTS, CHANTILLY CREAM & TIA MARIA

CHEESEBOARD (*GF)
3 CHEESE, CRACKERS, CHUTNEYS, APPLE & WALNUTS

COMPLIMENTARY COFFEE & MINCE PIES