

festive menu

£70.00 per head · £35.00 per child

full payment required on receipt of pre order · deadline 15th December.

starters

Roasted Butternut Squash & Parsnip Soup

with warm ciabatta

Chicken & Bacon Pâté

with garlic and thyme crostini

Prawn Cocktail

traditional prawn cocktail with Marie Rose, king prawns and granary bread

Trio of Baked Cheeses

breaded Cheddar, Brie and Camembert, served with baked ciabatta and redcurrant jam

sorbet

Orange & Raspberry Sorbet

mains

Traditional Roast Turkey

served with beef dripping roast potatoes, spiced braised red cabbage, cranberry and apricot stuffing, roasted parsnips, carrots and sprouts

Roast Sirloin of Beef

served with beef dripping roast potatoes, spiced braised red cabbage, Yorkshire pudding, roasted carrots and parsnips

Wild Mushroom & Chestnut Wellington

served with garlic and thyme roast potatoes, spiced braised red cabbage, roasted carrots and parsnips with redcurrant gravy

Salmon en Croute

salmon fillet and spinach wrapped in puff pastry with buttered greens, new potatoes and dill cream sauce

desserts

Traditional Christmas Pudding

served with brandy sauce

Champagne Poached Pear

served with mulled berry compote

Orange & Raspberry Tart

served with blackcurrant sorbet

Cheese Board

selection of cheese and crackers with chutney

allergens

Allergen information is available for all of our dishes and ingredients upon request.
We also have a variety of vegetarian and vegan options, just look out for the symbols:

 vegetarian

 vegan

Please speak to a member of our team before ordering.

