



Christmas Day Menu 2023

Adult £135_{pp} | Child £67.50_{pp}

~ Champagne and Canapés ~

Starters

Cream of Cauliflower
& Chestnut Soup (GFA)

served with warm artesian bread

Smoked Salmon (GFA)

served with cranberry chilli jam and
a bed of cucumber and mint salad

Wild Mushroom
& Spinach Tart (VG, GFA)

served with a mustard dressing and
seasonal salad and toasted breads

Ham Hock Terrine (GFA)

served with a nutty dipping
sauce and small salad

Mains

Roast Turkey with Pork
Stuffing, Pigs in Blankets
and Yorkshire Pudding (GF)

served with roast potatoes,
buttered vegetables and pan fried
buttered Brussels sprouts

Wild Pan-Fried Seabass

on a tomato and basil basin with
new potatoes, garlic, sage courgettes
and baby carrots

Slow Cooked Blade of Beef

slow cooked beef, with a rich glaze, served
with parsley mash, seasonal vegetables

Vegan Nut Roast (VG)

served with scalloped potatoes and
lightly buttered vegetables

Desserts

Traditional Christmas Pudding

served with homemade creamy custard

Homemade Date and
Sticky Toffee Pudding (VG)

served with vanilla ice cream 'globe hat'

Clementine Crème Brûlée (GF)

served with a crisp sugar topping

Double Chocolate Pavlova (V, VGA, GF)

Seasonal Cheeses & Quince (GFA)

served with fruits and cheese biscuits

Coffee and mince pies

Petit fours

All served with seasonal vegetables

