



Christmas Day

ON ARRIVAL

*Glass of House Prosecco (White or Rosé)
Fruit Punch*

STARTERS

BRAISED OXTAIL FRENCH ONION SOUP
herb croutons / parmesan

DUO OF BAKED CHEESES
*½ mature camembert / honey glazed goat's cheese
cranberry & balsamic chutney / grilled bruschetta (V)*

SEAFOOD BOUILLABAISSSE
*steamed fresh mussels / crispy squid / king prawns
white wine & tomato shellfish sauce / olive oil (GF)*

MAINS

CARVED ENGLISH TURKEY BREAST
herb stuffing / pigs in blankets / stock gravy

MEDALLIONS OF ROASTED BRITISH BEEF FILLET
brandy & wild mushroom sauce / gratin lyonnais / crispy bacon

SEARED KING SCALLOP & KING PRAWN THERMIDOR
smoked paprika & parmesan cream / herb crumb

CHESTNUT & SPINACH ROAST
glazed stilton / port & wild mushroom jus / horseradish mashed potato (V)

DESSERTS

HOMEMADE CHRISTMAS PUDDING
stem ginger & brandy sauce

SELECTION OF HOMEMADE DESSERTS
*brioche pudding & chocolate sauce / honeycomb cheesecake
poached apples & pears / whipped mascarpone / shortbread*

SELECTION OF CHEESES

£80 PER PERSON / CHILDREN £50. SERVING 12 – 4.30PM