

Christmas Day

STARTERS

French Onion Soup, cheesy crouton (GFA)

Smoked Salmon & Watercress Pate, oatcakes (GF)

Whipped Goats Cheese, beetroot & orange salad (GF)

Game Terrine, brandy-soaked prunes, toasted sourdough (GFA)

Medley of Mushroom Crostini, truffle oil (VE)

MAINS

From the Carvery:

Roast Turkey, cranberry sauce (GFA)

Roast Beef, Horseradish sauce (GFA)

Roast Leg of Lamb, mint sauce (GFA)

All dishes above come with traditional roast trimmings & seasonal vegetables from the carvery

★ Fillet of Sole, crayfish butter, french beans, new potatoes & selection of vegetables (GF)

★ Salmon Fillet, vermouth butter sauce, asparagus, new potatoes & selection of vegetables (GF)

★ Nut Roast, traditional roast trimmings (VE, GFA)

★ Quinoa Vegan Chilli, rice (VE, GF)

DESSERTS

Traditional Christmas Pudding, brandy sauce (GF, VEA)★

★ Blueberry Brulée, biscotti biscuits (GFA)

★ Malted Milk & Irish Cream Torte, whiskey creme anglaise

★ Lemon & Blueberry Cheesecake, winter berry compote, vanilla ice cream (VEA)

FROM THE CHEESE BOARD

Selection of English cheese & biscuits, red onion chutney (GFA)

COFFEE & TEA, MINCE PIES

£85 ADULTS

£48 CHILD UNDER 12