



CHRISTMAS DAY MENU

12:30PM IN FUNCTION ROOM, 2:30PM IN RESTAURANT & BAR AREA

- ✦ Scallops with butternut puree & crispy pancetta GF DF
- ✦ Parsnip rosti with harissa, feta & caramelised red onion GF VG V
- ✦ Duck liver parfait with cherry compote and sour dough croutes
- ✦ Roasted garlic & cauliflower soup with crusty bread DF, V, VG, GF



- ✦ Roast crown of turkey or top rump of beef served with all the festive traditional trimmings; roast potatoes, stuffing, pigs in blankets, yorkshire pudding, seasonal vegetables & gravy GF DF
- ✦ Pork belly with spiced apples and pears served with a cider and sage sauce, roast potatoes & seasonal vegetables
- ✦ Grilled sea bass, with ginger, chilli & spring onions, with lemon & caper butter & crushed new potatoes GF DF VG
- ✦ Sweet potato, chestnut & cranberry filo parcel, served with wild mushroom sauce & roast potatoes VG V DF



- ✦ Traditional christmas pudding with brandy sauce or custard VG
- ✦ Panettone, cointreau & clementine tirimasu VG
- ✦ Triple chocolate cheesecake with Baileys cream
- ✦ Cinnamon & lemon spiced poached pear with vanilla ice cream VG V DF
- ✦ Cheese & biscuit (supplement £6.50/extra course: £11)

ADULTS £85.00, CHILDREN £40 INCLUDING CHRISTMAS CRACKERS

