



Christmas Day Menu

Sunday 25th December 2022

Adult | £85.00

Children | £45.00

| To Start

Festive Cocktail

GF | Atlantic prawn and fresh crayfish tail on a bed of crispy baby gem lettuce and apple with homemade marie rose sauce, melba toast and topped with black masago.

Pan Fried Scallops

| Seared king scallops on a homemade mint pea velouté garnished with a lemon wedge.

Ham Hock Pressing

| With a homemade pineapple chutney and pea shoot salad, served with melba toast.

Curried Parsnip Soup

VEG GF | A light winter warming soup served with garlic and cheese sourdough.

Pan Fried Polenta

VEG GF VEGAN | Pan fried rosemary and parmesan polenta topped with goats cheese finished with festive figs, pomegranate and a balsamic glaze.

| Main Courses

All of the following dishes are served with steamed vegetables & assorted potatoes.

Roast Turkey Ballontine

| A turkey roulade with a sage and onion stuffing, chipolata, roast parsnip, spring onion mash, cranberry relish and drizzled in a turkey gravy

Beef Rossini

| Pan fried fillet medallions sitting on a potato rosti with pak choi and a red current red wine jus.

Butternut Squash Risotto

VEG GF | Creamy pureed butternut squash topped with toasted pine nuts with a parmesan brittle balanced on top.

Pan Fried Lemon Sole

GF | A fillet of sweet sole, king prawns, creamy buttered leeks served alongside rosemary infused parmentier potatoes finished with a vierge sauce.

Minted Lamb Pie

| Slow roasted lamb encased in a delicious pastry. Served with mashed potatoes and a rich lamb gravy.

Beetroot Wellington

VEGAN | Slowly simmered with butternut squash, spinach & mushrooms, in a vegan puff pastry parcel. Sprinkled with toasted pine nuts. Served with rosemary infused parmentier potatoes.

Desserts |

Christmas Pudding | with brandy butter

Yule Log | chocolate indulgent with Madagascan vanilla

Biscoff Cheesecake | with a chocolate drizzle, vanilla ice cream

The Cheeseboard | our favourite cheeses with crackers, grapes

Apple Pie | spiced cinnamon, served with Chantilly cream

A complete pre-order will be required at least 5 days before your booking. Pre-orders may be submitted using our online pre-order management system. A non-refundable deposit of £10 per person will be required to secure your booking. Deposits will need to be received within 5 days of making your booking. During the festive period we respectfully ask that tables are returned within a two hour cover time. We also ask that the entire group is ready to be seated at the time of your reservation. Due to the size of our kitchen facilities, we do operate a group size limit on weekends – strictly no tables above 10 persons. Should you arrive fifteen minutes after your booking time, we may need to hold you back to a later time to ensure the best possible level of service to all our guests. It is essential that we are notified of any specific dietary requirements prior to your visit to ensure that we can cater for you appropriately.