



CHRISTMAS MENU

5 COURSES FOR £70 PER PERSON

APPETIZERS

Mini Yorkshire Puddings with roast beef & horseradish cream
Tomato & Goat's cheese crostini (v)

STARTERS

White onion & truffle soup with warm bread (v)
Smoked Salmon & prawns with a chive Sauvignon Blanc dressing
Chicken Liver & Brandy Pate with salt toast & a port jus

MAINS

Roast Crown of Turkey, with roast & mash potatoes, chestnut stuffing, pigs
in blankets & seasonal vegetables
Roast Sirloin of Beef with Yorkshire Pudding, roast & mash potatoes &
seasonal vegetables
Roast Salmon with a lobster & tarragon tomato sauce served roast & mash
potatoes & seasonal vegetables
Mushroom, Hazelnut and Chard Wellington served with roast & mash
potatoes & seasonal vegetables (v)

DESSERTS

Homemade Christmas Pudding with brandy custard (v)
Black Forest Trifle (v)
Amaretto & Baileys parfait served with amaretto biscuits (v)
Apple Crumble with orange & cinnamon custard (v)

Tea, Coffee & homemade mince pies

Please note that some dishes may contain traces of nuts or other allergens, please inform your server if you have any particular dietary requirements or allergies when ordering

All our food is freshly prepared so wherever possible we will try to adapt your meal to suit your dietary requirement, gluten free bread is available if requested. All prices include VAT