



Christmas Day

Let us do all of the hard work for you this Christmas as you spend time with family and friends whilst we serve you a special traditional feast!

£98 PER PERSON
£40 CHILDREN UNDER 10

Prosecco on Arrival

Starter

Butternut Squash & Sage Soup (v)

Oak Smoked Salmon *black pepper, lemon and dark rye bread*

Lobster, Prawns & Avocado *mixed leaves and marie-rose sauce*

Duck Liver Parfait, *caramelised cranberry chutney and toasted brioche*

Main Course

Roast Turkey, *pancetta and sausage served with roasted potatoes, root vegetables and all of the trimmings.*

Pan-fried Seabass, *tiger prawns and creamy lemon sauce, served with asparagus and crushed new potatoes*

Herb Crusted Rump of Lamb *gratin potatoes and fine beans*

Oven baked Gnocchi, *roasted butternut squash, sage, ricotta cheese and spinach*

Dessert

Champagne Mango Sorbet

Cheese & Biscuits

Christmas Pudding & Brandy Sauce

Coffee & Mince Pies





Boxing Day

£45.00 per person

Prosecco on Arrival

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Starter

Smoked Salmon & Prawns *mixed leaves and marie-rose sauce*

Seared King Scallops, *pea puree with chopped pancetta*

Parma Ham & Melon

Beetroot Carpaccio, *goats Cheese, pomegranate and mixed leaves*

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Main Course

Roast Sirloin of Beef *served with roasted potatoes, seasonal vegetables, Yorkshire Pudding and gravy*

Slow Roasted Pork *served with roasted potatoes, seasonal vegetables, and apple sauce*

Cod Pizzaiola *olives, capers, garlic and tomato sauce served with sauté potatoes and seasonal vegetables*

Risotto, *butternut squash, mushrooms, goats cheese and sage (v)*

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Dessert

Cheese Platter

Mango Sorbet

Chocolate Tart & Pistachio Ice Cream

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Mints & Mince Pies

