

CHRISTMAS DAY MENU

Amuse-Bouche

Spicy Butternut Squash Soup (VE)(GF)

Starters

Smoked Salmon & King Prawn Cocktail (GF)

Ham Hock Terrine & Fig Relish (GF)

Portobello Mushroom stuffed with Spinach & Stilton
with a Chestnut Crust (VE)(GF)

Whipped Feta drizzled with Lemon Oil, Pistachio &
Toasted Pine Nuts (VE)(GF)

Mini Baked Camembert topped with Honey, Thyme & Sea Salt (GF)

Mains

Turkey Ballontine wrapped in Bacon with Sausage Meat Stuffing (GF)
Mushroom, Chestnut & Cranberry Roast (VE)(GF)

Blade of Beef topped with King Prawn Skewer & Red Wine Jus (GF)

Pan Seared Fillet of Salmon with Bearnaise Sauce (GF)

Butternut Squash, Lentil & Almond Wellington & Vegan Gravy (VE)

*(All served with pigs in blankets, roast & mashed potatoes, seasonal veg,
sage & onion stuffing & redcurrant gravy)*

Desserts

Christmas Pudding with Brandy Sauce (GF)

Cheese Board & Biscuits

Snowball Creme Brulee & Shortbread

Chocolate Brownie & Vanilla Ice Cream (GF)(VE)

(Coffee & Mince Pies to Finish)

£90 PP

Bookings available 12pm till 1pm

All dishes marked (GF) or (VE) can be made gluten free or vegan, but must be stated on your preorder.