



CHRISTMAS DAY MENU 2024



STARTERS

Roasted Chestnut Soup (V)

Blue Cheese and Fig Tart, embedded on mixed leave salad and topped with roasted nuts

Crab , Atlantic Prawn and crayfish Salad served with Marie-rose sauce and bread

Smoked Duck Salad topped with pomegranate, walnut and rocket salad

Salmon Gravlax with beetroot and dill salad

MAINS

Stuffed Turkey Crown served with roasted Potatoes, Pigs in Blanket and vegetables

Pan fried Sea Bass with dauphinoise potatoes, selection of vegetables and house dressing

Lamb Shank with mixed vegetables, minted mash potatoes and red wine jus

Surf and Turf with Sirloin Steak, prawns, salad, homemade chips and peppercorn sauce

Mushroom & chestnut Wellington with honey glazed Carrots,mash potatoes and wine jus

DESSERTS

Christmas pudding with homemade brandy sauce

Biscoff cheesecake served with caramel sauce and ice cream

Dark Chocolate Fondant served with vanilla ice cream and chocolate sauce

Lemon tart served with vanilla ice cream and lemon sauce

Cheeseboard with biscuits, pickles,grapes and celery

Adults £85 – Children under 12 – Half Price

Please inform us if you have any food allergies!

