

Christmas Day

4 COURSES £63.00

Pre-booking required

Available on Christmas Day only

STARTERS

Duck Liver Parfait

brioche, orange marmalade

Roasted Parsnip & Apple Soup **v • VGA**

parsnip crisps, baked baguette & butter

Prawn & Crayfish Cocktail

Marie Rose sauce, buttered brown bread

Baked Camembert **v**

caramelised onion chutney, baked bread

MAINS

Served from the carvery

Traditional Roast Turkey and Stuffing

British Roast Beef and Yorkshire Pudding

Honey-glazed Roast Gammon

Roast Pork and Apple Sauce

Salmon En Croûte

in a spinach, butter & prawn sauce
wrapped in a pastry parcel

Homemade Butternut Squash & Cranberry Wellington **v • VGA**

DESSERTS

Christmas Pudding **v • VEA**

brandy sauce

White Chocolate & Limoncello Cheesecake **v**

raspberry sorbet

Profiteroles **v**

hot chocolate sauce, mixed nuts

Selection of Cheeses **v**

chutney, biscuits & grapes

TO FINISH

Coffee and Mince Pie **v**

