

# CHRISTMAS DAY

**£75 / 3 Course meal per person**

**£40 / 3 Course meal per child**

Prosecco or Mulled Wine on arrival

## **Parsnip & Red Chilli Soup**

Sourdough (vg)

## **Confit Duck & Pistachio Terrine**

Spiced chutney, melba toast

## **Lobster & Crayfish Cocktail**

Avocado & lime

## **Truffle Gnocchi**

Curried artichoke puree, braised salsify, parsnip crisp, tarragon sauce



## **Traditional Roast Turkey**

Sage & onion stuffing, pigs in blankets, cranberry sauce, seasonal vegetables, bread sauce

## **Roasted Saddle of Lamb**

Seasonal vegetables, minted red wine jus (gf)

## **Nut Roast Wellington**

Thyme roasted parsnip & carrots, red cabbage, mushroom sauce (vg)

## **Pan Fried Sea Bass**

Prawn & crab bisque, samphire, fondant potatoes (gf)



## **Christmas Pudding**

Brandy cream

## **Apple & Cinnamon Creme Brûlée**

Shortbread

## **Chocolate Fondant**

Salted caramel ice cream

## **Mulled Winter Fruits**

Dairy-free ice cream (gf/v/vg)

Coffee and petit fours

**Supplement Cheeseboard £10**

Menu must be pre-booked. Please note a deposit is required of £10 per person to secure your booking, with the remaining amount payable on the date of your party. All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food & drink is available, upon request.  
(v) vegetarian, (vg) vegan, (gf) gluten-free