



CHRISTMAS DAY MENU



25 DECEMBER • 12 PM - 5 PM

Dining sessions: 12-2 pm / 2:30-4:30 pm
A CHRISTMAS FEAST WITH ALL THE TRIMMINGS

3 COURSES £70 • 2 COURSES £65 • KIDS UNDER 10 £35

Booking required. Pre-order your starter and dessert at least 72 hours in advance.

STARTERS

HONEY ROASTED PARSNIP & APPLE SOUP V, DP, CL, GFO

Honey roasted silky parsnip and Bramley apple soup with winter spices, finished with a drizzle of honey and served with warm crispy ciabatta.

PRAWN & CRAYFISH COCKTAIL C, M, DP, GFO

Plump prawns and sweet crayfish tails in classic Marie Rose sauce over crisp shredded lettuce, finished with smoked paprika. Served with a bread roll.

ROSEMARY & GARLIC BRIE WEDGES V, DP

Panko coated brie wedges with caramelised onion chutney and rocket salad with lemon dressing.

MAINS

Christmas roast with more than 12 sides, including Yorkshire pudding, roast potatoes and pigs in blankets.

Choice of roast: Turkey breast, topside of beef or leg of pork, with all the trimmings.

Vegetarian choices: Beetroot Wellington or vegetable sausages.

DESSERTS

TRADITIONAL CHRISTMAS PUDDING DP, N

Served with brandy sauce or Bailey's infused custard.

VEGAN BAKED CHEESECAKE VG, GF

Served with vegan ice cream.

BREAD & BUTTER PUDDING DP

Served with Baileys infused custard.

TIRAMISU DP

Served with Amaretti biscuit and a light Tia Maria drizzle.

Allergen key: V vegetarian • VG vegan • DP dairy product • GF gluten free • GFO gluten free option • CL celery • C crustaceans • M mustard • N nuts



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