

CHRISTMAS DAY MENU

25th DECEMBER

£74.00
ADULTS
£37.50
CHILDREN

APPETISERS

CHEF'S HOMEMADE SPICED CARROT & PARSNIP SOUP
WITH BAKED CROUTONS AND CRUSTY ROLL

SMOKED SALMON AND PRAWN ROULADE
WITH DILL AND CREAM CHEESE, SERVED ON A BED OF
ROQUETTE AND SEEDED MUSTARD DRESSING

POTTED CHICKEN LIVER, BRANDY AND APPLE PARFAIT
TOPPED WITH CLARIFIED BUTTER, SERVED WITH
TOASTED SOUR DOUGH

DESSERTS

STEAMED CLASSIC CHRISTMAS PUDDING
WITH RICH BRANDY SAUCE

CHEF'S HOMEMADE LEMON POSSET
SET ON WINTER BERRIES POACHED IN MULLED WINE
SERVED WITH GINGER SNAP BISCUIT

SALTED CARAMEL AND GINGER SPICED CHEESECAKE
SERVED WITH CADBURY'S CARAMEL ICE CREAM &
WHITE CHOCOLATE SHARD

FESTIVE SELECTION OF CHEESE & BISCUITS
WITH HOMEMADE CHUTNEY, GRAPES AND CELERY

MAIN COURSES

SLOW BRAISED BISTRO STEAK
COATED IN A GARLIC AND HERB CRUST, SERVED WITH
PAN JUS GRAVY

ROASTED BRITISH TURKEY
WITH A PORK SAUSAGE MEAT, SPRING ONION AND SAGE
STUFFING. SERVED WITH CRANBERRY SAUCE AND PAN
JUS GRAVY

ALL SERVED WITH ROAST POTATOES, CREAMY MASHED
POTATO, PIGS IN BLANKETS, SWEET BATTENED CARROTS,
HONEY GLAZED ROAST PARSNIPS AND BUTTER GLAZED
SPROUTS.

CHAMPAGNE POACHED SALMON
TOPPED WITH BUTTER SAUTEED MUSHROOMS, ASPARAGUS
AND LEEKS IN A WHITE WINE SAUCE

SWEET POTATO, BUTTERNUT SQUASH AND CARROT STACK
WITH FETA AND CRANBERRY HONEY GLAZE

TEA OR COFFEE

GRAZING TABLE OF AFTER DINNER TREATS

