



CHRISTMAS DAY 2018

glass of prosecco on arrival

STARTERS

SPICED SQUASH & CHILLI SOUP, toasted pumpkin seeds *v gf*
CHICKEN LIVER PARFAIT, toast & onion marmalade*
PORT POACHED PEARS, stilton, lambs leaf & walnut salad *v gf*
OAK SMOKED SALMON & PRAWN COCKTAIL on rye, *

MAINS

FREE RANGE TURKEY BREAST, roast potatoes, gravy *gf*
ROAST RUMP OF BEEF, roast potatoes, gravy *gf*
ROASTED COD, artichoke puree, greens beans, truffle & parsley dressing *gf*
BEETROOT & GOATSCHEESE TARTE TATIN on a bed of watercress *v*

All tables will be served: spiced red cabbage, brussel sprouts, roasted parsnips, carrots and chipolatas

PUDDINGS

MINI CHRISTMAS PUDDING, whisky custard *v*
NO FLOUR PRESSED CHOCOLATE CAKE, vanilla ice cream *v gf*
BAKED VANILLA CHEESECAKE, raspberry sorbet *v*
STICKY TOFFEE PUDDING, vanilla ice cream *v*

£74 per head

*add our CHEESEBOARD, crackers, apple, walnuts & onion marmalade * £7*

Discretionary service charge of 12.5% will be added to your bill, all of which is distributed to staff.

*v = Vegetarian, gf = Gluten Free, * This dish can be served gluten free if toast or crackers removed*