

VE: Suitable for Vegetarians • V: Suitable for Vegans • GF: Gluten Free

Christmas DAY

£84.95 PP • £44.95 CHILDREN UNDER 10

Carvery collection is also available for £29.95. Please call the restaurant for more information and booking.

STARTERS

Roasted Tomato and Red Pepper Soup

With crusty bread topped with melted mozzarella and drizzled with pesto (VE)

Trio of Paté

With caramelised red onion chutney and crusty bread

Heirloom Tomato and Burrata Salad

Served with ciabatta crostini, pesto and micro basil (V)

Melon and Prosciutto

Ricotta glaze, mix berries compote and rocket salad

Butterfly King Prawns

Filled with garlic herb and lemon butter, on a bed of crisp salad with lemon and ciabatta to mop up the goodness

Crayfish and King Prawn Cocktail

With avocado salad, lemon horseradish cream and crusty bread

MAIN COURSES

Five Meat Carvery

5 meat carvery of; roast turkey, roast leg of lamb, roast sirloin of beef, sage and onion stuffed pork belly and mustard glazed gammon. **Served with all festive accompaniments** - gluten free gravy available. Or **vegetarian/vegan option of;** Moroccan Style Roast (A mix of sweet potato, grilled vegetables, apricot and red onion marmalade brought together with mixed spices a touch of fragrant Harissa and topped with crunchy pumpkin seeds, poppy seeds and quinoa) or **Vegan Sausages (V/GF)**

Grilled Sea Bass and Giant King Prawn

Two sea bass fillets topped with a king tiger prawn, served on a bed of dauphinoise potato, tender stem broccoli and green beans. Drizzled in creamy seafood & Prosecco sauce

Mushroom, Brie, Hazelnut and Cranberry Wellington

On a bed of sautéed potatoes, blue cheese sauce and vegetables (VE)

Venison Fillet

Cooked pink, served with dauphinoise, kale, butternut squash, hazelnut, blackberry & red wine jus

DESSERTS

Berry Eton Mess Cheesecake

Cheese and Biscuits

Selection of 3 cheeses with grapes, celery and chutney

Profiteroles

Filled with Chantilly cream and drizzled with chocolate sauce

Traditional Christmas Pudding

With brandy sauce (Vegan option also available) (V)

Vegan Caramelised Biscuit Cheesecake (V)

Sticky Toffee Pudding

With custard or ice cream (GF)



Festive MENU

PARTIES OF 10 OR MORE GET A FREE BOTTLE OF PROSECCO!

£29.95 2 COURSES • £32.95 3 COURSES • PER PERSON

MAIN COURSES

Four Meat Carvery

Turkey crown, roast sirloin of beef, sage and onion stuffed pork belly and mustard glazed gammon. Served with all festive accompaniments - Gluten free gravy available.

Or (VE/V) **vegetarian/vegan option of;**

Moroccan Style Roast (A mix of sweet potato, grilled vegetables, apricot and red onion marmalade brought together with mixed spices a touch of fragrant Harissa and topped with crunchy pumpkin seeds, poppy seeds and quinoa)

10oz Grilled Ribeye Steak

Cooked to your liking and served with triple cooked chips, rocket salad and peppercorn sauce (£5 supplement)

Marry Me Chicken

Pan fried chicken breast in a rich mushroom and herb sauce with sun-dried tomatoes, seasonal veg and dauphinoise potatoes

Salmon Wellington

Succulent salmon cream cheese and dill wrapped in puff pastry and cooked until golden and crispy. Served with dauphinoise potatoes, seasonal vegetables and a creamy white wine and herb sauce

Wild Mushroom and Blue Cheese Risotto

In a rich cream and white wine sauce topped with chargrilled tender stem broccoli

Christmas Burger Extravaganza

Our famous fresh beef patty cooked to perfection, topped with blue cheese, portobello mushroom and cranberry jam, in a brioche bun, with rocket salad and crispy chips

Total No. of Orders

STARTERS

Potato and Leek Soup

with crusty bread and butter

Deep Fried Breaded Camembert Bomb

With caramelised red onion chutney and salad (VE)

Exotic Mushroom Gratin

On a bed of toasted brioche, topped with rocket and parmesan (VE)

Pil-pil prawns in garlic butter

served in a terracotta dish with crusty ciabatta and lemon

Chicken Liver and Brandy Pâté

With caramelised red onion chutney and crusty bread

Deep-fried Breaded Whitebait

With tartar sauce and lemon

Homemade Garlic Bread

Topped with cheese and caramelised onions (VE)

DESSERTS

Berry Eton Mess Cheesecake

Cheese and Biscuits

A selection of three cheeses with grapes, celery and chutney

Profiteroles

Filled with Chantilly cream and drizzled with chocolate sauce

Traditional Christmas Pudding

With brandy sauce (Vegan option also available) (V)

Vegan Caramelised Biscuit Cheesecake (V)

Sticky Toffee Pudding

With custard or ice cream

Christmas Day KIDS MENU

£34.95 • CHILDREN UNDER 10

STARTERS

Tomato and Red Pepper Soup

With crusty bread and butter

Melon with Mixed Berry Compote

With or without cheese

Homemade Garlic Bread

With or without cheese

MAIN COURSES

Kids Carvery

With all the festive trimmings

Margherita Pizza

Tomato Pasta

DESSERTS

Chocolate Brownie

With vanilla ice cream

Ice Cream Selection

Belgian Waffle

With vanilla ice cream and chocolate sauce

Traditional Christmas Pudding

With custard (Vegan option also available) (V)

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