

# Christmas Day



## STARTERS

**Roasted parsnip and honey soup** (v)  
sea salt bread (gluten)

**Duck liver pate**  
spiced pear chutney, toasted focaccia bread (gluten, milk, egg, sulphites)

**Grilled Brie** (v)  
truffle picked mushrooms, sour dough bread (gluten, milk, sulphites)

**Prawn & lobster cocktail**  
lettuce, spiced bloody Mary dressing (mustard, crustaceans, egg, gluten)

## MAINS

**Roast breast of turkey**  
seasonal sausage meat stuffing, roasted and mash potatoes,  
traditional vegetables, roasting gravy (gluten, milk)

**Roast sirloin of beef**  
roast potatoes, creamed mash potatoes, seasonal vegetables,  
giant Yorkshire pudding, gravy (milk, gluten, egg)

**Pan seared salmon**  
celeriac puree, cavolo Nero, roasted crushed herb potatoes,  
prawn and caper butter sauce (eggs, fish, crustaceans, celeriac, milk)

**Wild mushroom, chestnut and truffle risotto** (v)  
parsnip crisps (gluten, milk)

## DESSERTS

**Christmas pudding**  
brandy sauce (gluten sulphites, milk)

**Lemon drizzle pavlova**  
berry compote, vanilla cream (milk, eggs)

**Panatoni bread and butter pudding**  
crème anglaise, caramel syrup (gluten, milk, eggs, sulphites)

**Chocolate and hazelnut cheesecake**  
vanilla ice cream, biscuit crumb (milk, gluten, nuts, gluten)

## TO FINISH

**Mini mince pies & sharing cheeseboard**  
local cheeses, crackers, focaccia bread, chutney, grapes

**£85 PER ADULT**  
**£40 PER CHILD**  
UNDER 12 YEARS

Our dishes may contain traces of allergens or ingredients not listed on our menu, fish dishes may contain bones.  
Please inform our staff of any dietary or allergen requirements