



ALL CHRISTMAS  
MEALS MUST BE  
BOOKED & ORDERED  
IN ADVANCE

## CHRISTMAS DAY MENU

ADULTS £60 | CHILDREN AGED 3-12 £25 | UNDER 3S FREE WITH A MAIN AND ICE CREAM

### CANAPES AND PROSECCO ON ARRIVAL

---

#### STARTERS

TOMATO AND BASIL SOUP  
WITH A FRESH CIABATTA AND BUTTER

~

CRAYFISH COCKTAIL  
WITH MARIE ROSE SAUCE SERVED WITH BROWN BREAD AND BUTTER AND GARNISHED WITH TEMPURA KING PRAWN

~

HAM HOCK TERRINE  
WITH A SALAD GARNISH AND PICKLE

~

OVEN BAKED CAMEMBERT (SHARER BETWEEN 2)  
WITH RED ONION CHUTNEY, CHARRED BREAD AND SALAD GARNISH

---

#### MAINS

TRADITIONAL ROAST TURKEY  
SERVED WITH DUCK FAT ROAST POTATOES, BUTTERED MASH POTATO, YORKSHIRE PUDDING, STUFFING AND SEASONAL VEGETABLES

~

OVEN ROASTED STRIPLIN  
SERVED WITH DUCK FAT ROAST POTATOES, BUTTERED MASH POTATO, YORKSHIRE PUDDING, STUFFING AND SEASONAL VEGETABLES

~

PAN ROASTED HALIBUT  
WITH CRAYFISH AND SAFFRON CREAM SAUCE, SPICED NEW POTATOES AND WILTED SPINACH

~

HOMEMADE VEGETARIAN NUT ROAST  
SERVED WITH DUCK FAT ROAST POTATOES, BUTTERED MASH POTATO, YORKSHIRE PUDDING, STUFFING AND SEASONAL VEGETABLES

---

#### DESSERTS

TRADITIONAL CHRISTMAS PUDDING  
WITH BRANDY SAUCE

~

CHOCOLATE BROWNIE  
SERVED WITH VANILLA ICE CREAM

AFTER 8 CHEESECAKE  
WITH VANILLA ICE CREAM AND BERRIES

~

LOCALLY SOURCED CHEESES  
SERVED WITH CREAM CRACKERS AND BISCUITS





ALL CHRISTMAS  
MEALS MUST BE  
BOOKED & ORDERED  
IN ADVANCE

## CHRISTMAS FAYRE MENU

2 COURSES £19.95 OR 3 COURSES FOR £24.95

---

### STARTERS

HONEY ROASTED PARSNIP SOUP  
*WITH A FRESH BAKED BREAD ROLL AND BUTTER*

~

PRAWN COCKTAIL  
*WITH MARIE ROSE SAUCE, SERVED WITH BROWN BREAD AND BUTTER AND GARNISHED WITH TEMPURA KING PRAWN*

~

HOMEMADE CHICKEN LIVER AND PORT PATE  
*WITH SALAD AND A BREAD CRISP*

~

DEEP FRIED CAMEMBERT  
*WITH CRANBERRY AND A SALAD GARNISH*

---

### MAINS

TRADITIONAL ROAST TURKEY  
*SERVED WITH DUCK FAT ROAST POTATOES, BUTTERED MASHED POTATO, YORKSHIRE PUDDING, STUFFING AND SEASONAL VEGETABLES*

~

OVEN BAKED SALMON  
*WITH SWEET POTATO AND BASIL MASH TOMATO SALSA AND A DRESSED SALAD*

~

BRAISED BLADE OF BEEF  
*WITH HORSE RADISH MASH, FRENCH GREEN BEANS AND ROASTED CARROTS AND A BEEF AND RED WINE JUS*

~

ROASTED STUFFED BELL PEPPER  
*FILLED WITH MEDITERRANEAN VEGETABLE COUSCOUS, SERVED WITH NAPOLI SAUCE NEW POTATOES AND DRESSED SALAD*

---

### DESSERTS

TRADITIONAL CHRISTMAS PUDDING  
*WITH BRANDY SAUCE*

~

CHOCOLATE BROWNIE  
*SERVED WITH STRAWBERRY ICE CREAM*

BAILEYS CHEESECAKE  
*WITH VANILLA ICE CREAM AND BERRIES*

~

LOCALLY SOURCED CHEESES  
*SERVED WITH CREAM CRACKERS AND BISCUITS*

