



## **Christmas Day**

**2 courses - £65.00**

**3 courses - £80.00**

**Welcome drink included**

### ***Starters***

#### **Creamed Mushroom and Truffle Soup (v)**

Topped with micro herbs, chive oil and served with sourdough

#### **Breaded Brie**

Served with mixed leaf salad and a cranberry compote

#### **Prawn Cocktail**

Served with Marie Rose sauce and sourdough

#### **Duck and Orange Pate**

Served with apricot chutney and crostini's

### ***Mains***

#### **Traditional Roast Turkey**

Served with honey glazed carrots & parsnips, shredded sprouts, duck fat potatoes, pigs in blankets, stuffing and red wine jus

#### **Beetroot and Butternut Squash Wellington (v)**

Served with crushed new potatoes, honey glazed carrots and parsnips, shredded sprouts and a vegetarian jus

#### **Seabass**

Served on a chorizo, pea and sweetcorn risotto

### ***Desserts***

#### **Classic Christmas Pudding (v)**

Served with brandy sauce and cranberries

#### **Homemade Chocolate Brownie (v)**

Served with honeycomb and honey gelato

#### **Homemade Lemon Tart (v)**

Served with meringue and raspberry sorbet

#### **\*Cheeseboard (v)**

Selection of traditional cheeses, chutney, grapes and crackers

*\*3 supplement*

### ***To Finish***

#### **Hot Drinks and Mince Pies**

Choose from a selection of hot drinks on the day

Provisional bookings will be held until the 25<sup>th</sup> November 2024, a £10 non-refundable deposit per person will be required to confirm your booking which will be taken off the final bill. Final balances are due on the 10<sup>th</sup> December 2024 along with all menu choices and dietary requirements. Please be aware that all payments are non-refundable.

Welcome drinks are a choice of any soft drink, small wine or draught drinks (excluding Neck Oil).

Gratuities are shared amongst the team who work on the day only.

Please note, we cannot guarantee that any food or beverage is free from traces of allergens.

Some dishes can be adjusted to meet dietary requirements.