



Christmas Day Menu 2023

relaxed informal dinner will be served from 1pm

£95 Adults £45 Children

ON ARRIVAL

A glass of prosecco or elderflower presse
with

Honey & orange glazed pork belly bites.
honey roasted beets V

STARTERS

Butternut squash & carrot soup v, vn
with crispy sage & served with sourdough bread.

Tiger prawn cocktail

baby gem, cherry tomato, cucumber, marie rose sauce.

Duck, orange & port pate

served with homemade onion chutney and toasted sourdough.

Honey & thyme roasted goats' cheese v

toasted walnut salad served with rustic bread.

MAINS

Roast turkey, Roast gammon, pigs in blankets, festive stuffing, Yorkshire pudding or

Homemade Parsnip & cranberry nut-roast v, vn

carrots, Brussel sprouts, cauliflower cheese, parsnips, roast potatoes,
gravy and cranberry sauce.

Pan-fried venison

with pomme puree, seasonal vegetables, and red wine jus.

Pan seared sea bass

roasted rosemary crushed new potatoes, seasonal vegetables & sauce vierge.

Herb crusted lamb fillet

with pomme puree, seasonal vegetables, and a red wine jus.

DESSERTS

Christmas trifle v, vn option available

with winterberries, sherry jelly and ginger biscuits.

Christmas pudding

served with brandy butter or cream.

Yule log v

served with caramelized hazelnuts and Bailey's cream.

Cheese board

Selection of cheddar, blue cheese, brie & goats cheese served with grapes, figs, chutney & crackers.

TO FINISH

Coffee and mince pie v

NOTE: gf options available across the whole menu – please ask for further information, if required.

Please let us know of any specific requirements you may have.