



# Christmas Day

£75 PER PERSON

DEPOSIT: £10 PER HEAD WHEN BOOKING  
PRE-ORDER & BALANCE DUE 25<sup>TH</sup> NOVEMBER

## Starters

### SPICED SWEET POTATO SOUP (V)

HOMEMADE ROASTED SWEET POTATO SOUP WITH WARMING WINTER SPICES, SERVED WITH WARM CIABATTA BREAD & SALTED BUTTER

(VEGAN OPTION AVAILABLE)

### ROSEMARY & HONEY BAKED CAMEMBERT (V)

ROSEMARY BAKED CAMEMBERT DRIZZLED WITH HONEY, SERVED WITH CARAMELISED ONION CHUTNEY AND TOASTED CIABATTA

### SMOKED SALMON & KING PRAWN COCKTAIL

SMOKED SALMON & KING PRAWNS TOSSED IN A ZESTY BLOODY MARY SAUCE SERVED ON A BED OF CRISP SHREDDED GEM LETTUCE WITH A SIDE OF FARMHOUSE BREAD & SALTED BUTTER

### DUCK LIVER PATE

DUCK LIVER PATE LACED WITH FRENCH ORANGE & COGNAC LIQUEUR SERVED WITH CARAMELISED ONION CHUTNEY AND TOASTED CIABATTA

## The Main Event

### TRADITIONAL CHRISTMAS CARVERY

CHOICE OF PEPPERED ROAST BEEF, HONEY & MUSTARD GLAZED GAMMON AND THYME ROASTED TURKEY BREAST SERVED WITH A RUSTIC YORKSHIRE PUDDING, PORK & SAGE STUFFING, PIGS IN BLANKETS, ROSEMARY SALTED ROASTED POTATOES, CREAMY MASHED POTATOES, CAMEMBERT CAULIFLOWER BAKE, THYME ROASTED CARROTS & PARSNIPS, BUTTERED SEASONAL GREENS, BRUSSELS SPROUTS WITH CRISPY BACON AND SPICED RED CABBAGE WITH APPLE

### SCOTTISH SALMON FILLET

PAN ROASTED SCOTTISH SALMON FILLET SERVED WITH CREAMY MASHED POTATOES, THYME ROASTED CARROTS & PARSNIPS, BUTTERED SEASONAL GREENS AND A CREAMY WHITE WINE & TARRAGON BUTTER SAUCE

### BUTTERNUT SQUASH WELLINGTON (VE)

SPICED BUTTERNUT SQUASH WITH CHICKPEAS & LENTILS ENCASED IN CRISPY FILO PASTRY, SERVED WITH ROSEMARY SALTED ROASTED POTATOES, SPICED RED CABBAGE, THYME ROASTED CARROTS & PARSNIPS AND OUR SIGNATURE GRAVY

## Desserts

### TRADITIONAL CHRISTMAS PUDDING

SERVED WITH BRANDY SAUCE

### BAILEYS CHOCOLATE PROFITEROLES

CHANTILLY CREAM FILLED CHOUX PASTRY PROFITEROLES SMOTHERED IN DECADENT BAILEYS CHOCOLATE SAUCE

### WINTER BERRY PAVLOVA

SOFT CENTRED RASPBERRY FLAVOURED MERINGUE FILLED WITH FRESH FRUIT & WINTER BERRY COMPOTE AND TOPPED WITH WHIPPED CREAM

### SALTED CARAMEL TORTE (GF)

CHOCOLATE PASTRY CASE LAYERED WITH SALTED CARAMEL AND RICH CHOCOLATE GANACHE, SERVED WITH MADAGASCAN VANILLA ICE CREAM

(VEGAN OPTION AVAILABLE)