



# CHRISTMAS DAY



£90 PER ADULT - £50 CHILDREN

ARRIVE 12 NOON FOR FIZZ, - LUNCH SERVED FROM 1PM

## STARTERS

### FRENCH ONION SOUP (GFO)

CRUSTY BREAD & GRUYERE CHEESE CROSTINI

### TRUFFLED WILD MUSHROOMS (VGN)

TOASTED SOURDOUGH AND TARRAGON

### CRISPY BLUE CHEESE PARCELS (V)

HONEY & LEMON DRESSING AND BABY LEAVES

### KING PRAWN COCKTAIL (GFO)

SEAFOOD SAUCE, MIXED LEAVES, CUCUMBER & TOMATO AND SLICED BLOOMER BREAD

### BLACK PUDDING TOWER

CRISPY BACON, DIJON MUSTARD CREAM SAUCE AND CRISPY ONIONS

## MAINS

### TRADITIONAL ROAST TURKEY

SEASONAL VEGETABLES, ROSEMARY ROAST POTATOES, YORKSHIRE PUDDING, PIGS IN BLANKETS & SAGE PAN GRAVY

### FILLET OF BEEF (GF)

WILD MUSHROOMS, RED WINE REDUCTION, SEASONAL GREENS & DAUPHINOISE POTATOES

### SEA BASS & GARLIC PRAWNS

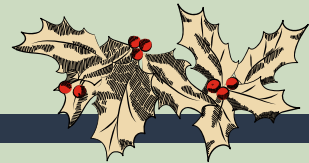
SEA BASS FILLET AND GARLIC PRAWNS WITH PAPRIKA NEW POTATOES, ROASTED COURGETTE AND VINE TOMATO WITH A CHIVE HOLLANDAISE

### GOATS CHEESE & FIG TART (V)

GOATS CHEESE AND FIG TART WITH A HOUSE SALAD, LEMON AND MAPLE DRESSING AND ROSEMARY ROAST POTATOES

### CHESTNUT & CRANBERRY STUFFED SAVOY (VGN)

PISTACHIO, SEASONAL GREENS & CRANBERRY REDUCTION



## PUDDINGS

### STICKY TOFFEE PUDDING

RUM CUSTARD

### CHOCOLATE CHERRY TART (VGN)

SALTED CARAMEL ICE CREAM

### LIMONCELLO & ALMOND

### POLENTA CAKE (GF)

WITH POURING CREAM

### CHRISTMAS PUDDING

BRANDY SAUCE

### HONEY & THYME PANNACOTTA

SHORTBREAD BISCUIT

### CHEESE BOARD

FRUIT CHUTNEY, GRAPES, CELERY & BISCUITS

(V) - Vegetarian (VGN) - Vegan (GF) - Gluten Free - (GFA) - Gluten Free Available.



A NON-REFUNDABLE £20 DEPOSIT TO BE PAID PER PERSON UPON BOOKING.

FULL BALANCE TO BE PAID BY 1ST DECEMBER 2023.

WE REQUEST THAT YOU PRE-ORDER FOR YOUR PARTY TO ASSIST FOOD SERVICE.



# CHRISTMAS DAY ORDER FORM

NAME								
NUMBER OF GUESTS			ADULTS			CHILDREN		
TEL								
EMAIL								
GUEST NAME								
DO YOU HAVE ANY ALLERGIES?*								
<b>STARTERS</b>								
FRENCH ONION SOUP (GFO)								
TRUFFLED WILD MUSHROOMS (VGN)								
KING PRAWN COCKTAIL (GFO)								
CRISPY BLUE CHEESE PARCELS (V)								
BLACK PUDDING TOWER								
<b>MAINS</b>								
TRADITIONAL ROAST TURKEY								
FILLET OF BEEF (GF)								
SEA BASS AND GARLIC PRAWNS								
GOATS CHEESE AND FIG TART (V)								
CHESTNUT & CRANBERRY STUFFED SAVOY (VGN)								
<b>PUDDINGS</b>								
STICKY TOFFEE PUDDING								
CHOCOLATE CHERRY TART (VGN)								
LIMONCELLO & ALMOND POLENTA CAKE (GF)								
CHRISTMAS PUDDING								
HONEY & THYME PANNACOTTA								
CHEESE BOARD								
BOOKING TAKEN BY:	<p><b>* FOOD ALLERGIES AND INTOLERANCES</b></p> <p>Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like further information.</p>							
DATE:								
DEPOSIT TAKEN: £								

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