



## OUR CHRISTMAS DAY MENU

Butternut Squash & Chilli Soup with Mint crème fraîche topped with Sweet Potato Crisps

Duck Liver & Orange Parfait, Fennel & Orange Salad, Date Puree with Toasted Focaccia Bread

Prawn Cocktail with Smoked Paprika & Marie Rose Sauce with Buttered Brown Bread

Trio of Feta Cheese Tartlettes, Sun Blushed Tomatoes, Balsamic Dressed Salad (VG)

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Traditional Roast Turkey, Pigs in Blankets, Sausage Meat Stuffing, Homemade Yorkshire Pudding, finished with a Cranberry Jus

Slow Braised Feather Blade of Beef, Horseradish Mash Potato, Homemade Yorkshire Pudding, Rich Red Wine Gravy

Fresh Fillet of Fish, Spring Onion Mash Potatoes, Wholegrain Mustard Butter Sauce

Nut Roast, Pomegranate & Beetroot Salsa, Sauteed New Potatoes, Red Onion Jus (VG)

All served with Honey Roast Parsnips, Brussel Sprouts & Carrots

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Traditional Luxury Christmas Pudding, Homemade Brandy Sauce

Rich Chocolate Black Forrest Gateaux, Pouring Cream

Salted Caramel Cheesecake, Caramel Ice Cream

Biscoff Cheesecake, Winter Berries (VG)

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Freshly brewed Tea or Coffee with Festive Petit Fours



**Food Allergies and Intolerances** - *Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink.*

*See over for terms & Conditions*