



4 Course for 75.00

# Christmas Day Menu



Glass of  
fizz on  
arrival

## To Start

### Tomato & Olive Crostini (VG)

With vegan mayo and rocket leaves. 174 kcal

## Starters

### Mini Baked Camembert

Perfectly baked, finished with a sticky-sweet maple, cranberry & walnut topping and served with lightly toasted bloomer bread. 731 kcal

### Chicken & Apricot Terrine

Served with caramelised red onion chutney and toasted bread & butter. 420 kcal

### Salmon Gravadlax

Delicate salmon slices in a dill marinade, served with a pickled cucumber & mint salad, lemon mayo and bloomer bread. 494 kcal

### Tomato & Basil Soup (V)

Drizzled with truffle oil and served with bloomer bread & butter. 415 kcal

**(VG) option available** 341 kcal

## Mains

### Cheese & Herb Encrusted Cod Loin

Golden crusted cod loin with a hollandaise & chive butter sauce, roasted butter-glazed baby potatoes, green beans and roasted carrots. 725 kcal

### 10oz Ribeye Steak

Served with a mushroom & brandy sauce, crisp roast potatoes, buttery mashed potato, a golden Yorkshire pudding, roasted parsnips & carrots and seasonal veg†. 1440 kcal

### Hand-Carved Turkey

Served with succulent pigs in blankets, crisp roast potatoes, buttery mashed potato, a golden Yorkshire pudding, pork, cranberry & fig stuffing, roasted parsnips & carrots, seasonal veg and a rich beef gravy. 1169 kcal

### Red Onion & Chestnut Roast (VG)

With an apple chutney, breadcrumb & pumpkin seed topping, served with crisp roast potatoes, roasted parsnips & carrots, seasonal veg and rich gravy. 839 kcal

## Desserts

### British Cheese Plate (V)

A selection of British cheeses served with black grapes, caramelised red onion chutney and water biscuits. 1061 kcal

### Chocolate & Clementine Torte (VG-M)

Served with tangy Cointreau infused orange & blood orange sorbet†. 493 kcal

### Christmas Pudding (V)

Packed with juicy sultanas and served with brandy flavour clotted cream ice cream, Christmas pudding pieces and hot brandy sauce!†\*\* 570 kcal

### Caramelised Biscuit & Berry Tart (VG)

Served with tangy raspberry coulis and vanilla non-dairy iced dessert. 361 kcal

### Mince Pie (V) 351 kcal 1.50

### Assorted Chocolate Liqueur Truffles (V) 2.50

5 sumptuous chocolate truffles from the following flavours! Milk, Dark, White, Salted Caramel, Orange Liqueur, Raspberry & Champagne, Caramel, Cappuccino, Champagne, Buck's Fizz and Rum. 305 kcal

Add a  
festive  
favourite



Adults need around 2000 kcal a day.

#### Terms & Conditions:

Subject to availability. A deposit of £5 per person will be required for bookings. Full payment may be required a minimum of two weeks prior to your booking. This menu is available on 25th December 2023 only. Promotions offered alongside this menu may vary during this period. We reserve the right to withdraw or change this menu at any time and without notice. Photography is for illustrative purposes only. Alcohol cannot be served to anyone under the age of 18 – proof of ID will be requested. Failure to produce valid ID will result in refusal of service; the manager's decision is absolute. ABVs are correct at time of print.

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#### DO YOU HAVE ANY ALLERGIES?

Full allergen information is available for all food & drinks – please inform staff of any allergies before placing your order, as menus do not list all ingredients. We cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination. Visit our website for full allergen information. (V) Suitable for vegetarians. (VG) Suitable for vegans. (V-M) Made with vegetarian ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning. (VG-M) Made with vegan ingredients; however, produced in a factory which handles non-vegan ingredients, with a 'may contain' warning. † contains alcohol. \*\* contains almonds.