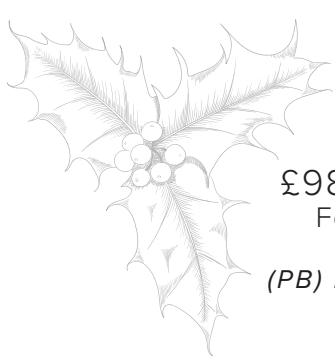




Christmas Day Menu

£98 per head for adults - £47.5 per head for kids under 12
For small children & babies, ask the manager for one course options

(PB) Plant-based | (DIF) Dairy ingredient-free | (GIF) Gluten ingredient-free

PRE-STARTER

Spiced butternut squash soup, crispy madras shallots, pumpkin seeds, kaffir lime & curry oil (PB) (GIF) (DIF)

STARTERS

Cornish crab & tiger prawn salad

Celeriac & Granny Smith apple slaw, date ketchup, pickled cauliflower

Venison & black pudding scotch egg

Confit onion & sherry marmalade, frisée, toasted sourdough

Salmon gravadlax

Pickled beetroot, horseradish crème fraîche, watercress, dill, lemon

Roasted beetroot & smoked aubergine salad

Orange, chickpea croutons, pomegranate, herb dressing (PB) (GIF) (DIF)

MAINS

Roast Norfolk bronze turkey

Roast potatoes, sprouts, pigs in blankets, crushed winter roots, braised red cabbage, Yorkshire pudding, bread sauce, cranberry sauce & turkey gravy (DIF & GIF upon request)

Roasted sirloin of Herefordshire beef

Roast potatoes, sprouts, pigs in blankets, crushed winter roots, braised red cabbage, Yorkshire pudding, red wine sauce (GIF) (DIF upon request)

Roasted Hake fillet

Crushed winter root vegetables, grilled broccoli, herb butter, tomato & herb dressing (GIF) (DIF upon request)

Mushroom & lentil Wellington

Roast potatoes, sprouts, crushed winter roots, braised red cabbage, vegan gravy (V) (PB) (DIF)

For the table:

Cauliflower cheese (V), pigs in blankets

PRE DESSERT

Lemon posset

Earl grey prunes, honey crumble

PUDDINGS

Christmas pudding

Brandy butter, vanilla custard

Chocolate ganache tart

crème fraîche, salted caramel

Bramley apple crumble tart

Caramelised apple, calvados sauce, vanilla ice cream (V)

Cheeseboard

Stilton & Lincolnshire poacher, crackers & chutney

AFTERS

Mince pies



AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU