

Christmas Monu

Starter

Butternaut Squash Soup

Silky roasted butternut squash soup, finished with cream and served with warm sourdough bread

Smoked Salmon Cream Sauce

Slices of smoked salmon served with a light dill and lemon cream sauce and ray bread

Chicken Liver Pâté

Smooth chicken liver pâté served with seasonal fruit chutney and toasted bread

Crispy Calamari

Lightly fried calamari served with lemon and a garlic aioli

Rocket Goat's Cheese Salad

Fresh rocket leaves with creamy goat's cheese, toasted walnuts and a balsamic dressing

Main

Roast Turkey Dinner

Roast turkey served with carrots, parsnips and baby potatoes, finished with a rich gravy

Slow Cooked Beef

Tender slow-cooked beef, served with creamy mashed potatoes, seasonal vegetables and gravy

Grilled Sirloin Steak

Grilled sirloin steak served with baby potatoes, mixed vegetables and a classic peppercorn sauce

Salmon Fillet Cream

Pan-seared salmon fillet served with a light creamy sauce and seasonal vegetables

Mushroom Parmesan Risotto

Creamy arborio rice with mixed mushrooms, Parmesan and fresh herbs.

Dessert

Christmas Pudding

Traditional festive pudding served warm with brandy cream

Panettone

Classic Italian panettone served warm with homemade custard.

Chocolate Fondente

Rich molten centre chocolate dessert served with Madagascan vanilla ice cream

Panna cotta

Silky vanilla panna cotta finished with a seasonal berry coulis.

Fruit salad

Refreshing selection of fresh seasonal fruits

A £15 PER PERSON DEPOSIT IS REQUIRED TO CONFIRM ALL RESERVATIONS.

MINIMUM OF 5 PEOPLE BOOKING

£33.90PP

*CHRISTMAS DAY PRICE £55.00