

CHRISTMAS DAY MENU 2018

£59.95 per adult and £25.00 per child (under 12)

Chef's Festive Canapés



Tomato and Basil Soup served with Crusty Roll (v)

Ham Hock Terrine served on a Rocket Salad, Toasted Brioche and Sundried Tomato

Baked Camembert, Sourdough Soldiers, Cranberry Sauce

Prawn and Crayfish Cocktail, Marie Rose Sauce on a bed of Lettuce



Lemon and Mint Sorbet



Roast Turkey with Confit Roast Potatoes, Chipolatas, Brussel Sprouts, Homemade Sage Stuffing
Glazed Carrots and Pan Jus

Beef fillet, Celeriac Gratin, Baby Carrots, Wild Broccoli and Peppercorn or Béarnaise Sauce

Wrapped Monkfish with Pancetta, Steamed Asparagus, Cherry Tomato and Rich Tomato Ragù

Linguini, Spinach, Cherry Tomato, Garlic and Olive Oil (v)

Dover Sole, Buttered New Potatoes, Peas, Carrots and a Parsley Butter Sauce



Traditional Christmas Pudding with Brandy Sauce and Berry Compote

Trio of Mini Chocolate Cheesecakes with Ice Cream and roasted Hazelnuts

Prune and Armagnac Sponge, Caramel Sauce

Cheese selection, quince, apple, homemade oat cakes



Tea/Coffee and Mince Pies

Dietary requirements catered for when requested in advance

Allergen information available on request